



# REMINGTON MACHINE COMPANY

BUILDERS OF

WILMINGTON, DELAWARE.

## Refrigerating and Ice Making Machinery From $\frac{1}{2}$ to 50 Tons Capacity.

We make a SPECIALTY of SMALL MACHINES, and have the MOST SUCCESSFUL SYSTEM of MECHANICAL REFRIGERATION for Dairies, Packing-houses, Hotels, Market Houses, Steamships and wherever a moderate amount of Refrigeration is required.

The REMINGTON VERTICAL AMMONIA COMPRESSORS are built either with ENGINE direct connected or with BELT POWER. They are the SIMPLEST, MOST COMPACT and EFFICIENT MACHINES yet designed for this purpose. Skilled help not required for their operation.

In sending for estimates give as full information as to your requirements as possible.

State:—

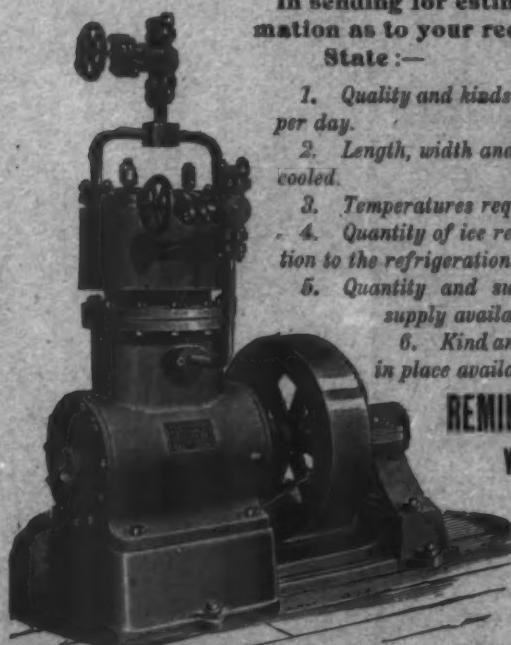
1. Quality and kinds of produce or meats handled per day.
2. Length, width and height of the rooms to be cooled.
3. Temperatures required in each room.
4. Quantity of ice required per 24 hours in addition to the refrigeration.
5. Quantity and summer temperature of water supply available.
6. Kind and amount of power already in place available to drive Compressor.

REMINGTON MACHINE CO.,

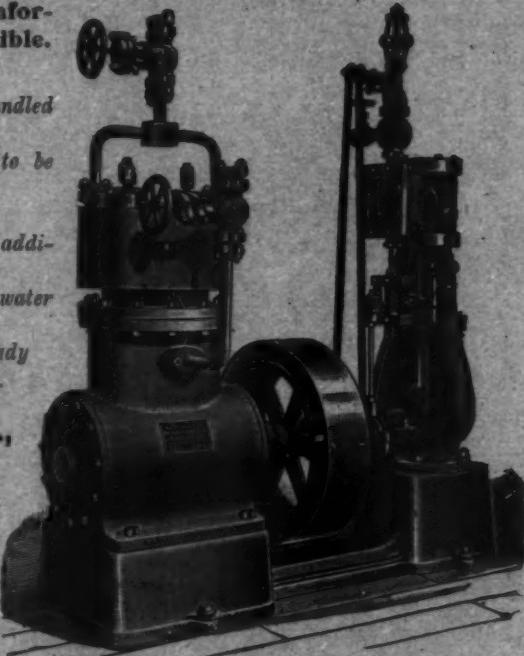
WILMINGTON, DEL.

NEW YORK OFFICE:  
136 Liberty Street.

BAKER & HAMILTON,  
San Francisco, Cal.  
Sole Coast Agents.



REMINGTON BELT POWER COMPRESSOR.



REMINGTON DIRECT CONNECTED COMPRESSOR.

IS ONLY  
THERE  
**Preservaline** ONE

**"A"**  
PRESERVALINE  
For FRESH MEAT, TENDERLOIN, POULTRY, PORK & LIVER SAUSAGE, SAUSAGE MEAT, ETC.  
IT KEEPS THEM FRESH, SWEET AND JUICY.

**"B"**  
PRESERVALINE  
FOR BOLOGNA, FRANKFURTER, VIENNA, AND ALL KINDS OF SMOKED SAUSAGE.  
PREVENTS SOURING AND MOLDING.

**"XXX"**  
PRESERVALINE  
For CHOPPED MEAT, CUTS, LOIMS, HAMBURGER STEAK, ETC.  
A white powder that gives Meat a handsome red color and keeps it sweet and wholesome.

**"C"**  
PRESERVALINE  
For CURING, CORNING & PICKLING HAMS, BACON, PORK, BEEF, TONGUES;  
PRODUCES THE FINEST MILD CURE AND SAVES SHRINKAGE.

**"AB"** EXTRA  
PRESERVALINE  
For BOLOGNA, SUMMER SAUSAGE, FRANKFURTTERS, ETC.  
Gives a handsome natural color that neither fades nor darkens.

THE PRINCIPAL BRANDS FOR BUTCHERS AND PACKERS.

MANUFACTURED ONLY BY THE INVENTORS.

THE PRESERVALINE MFG. CO.

NEW YORK

12 CEDAR STREET

CHICAGO

109 ILLINOIS STREET

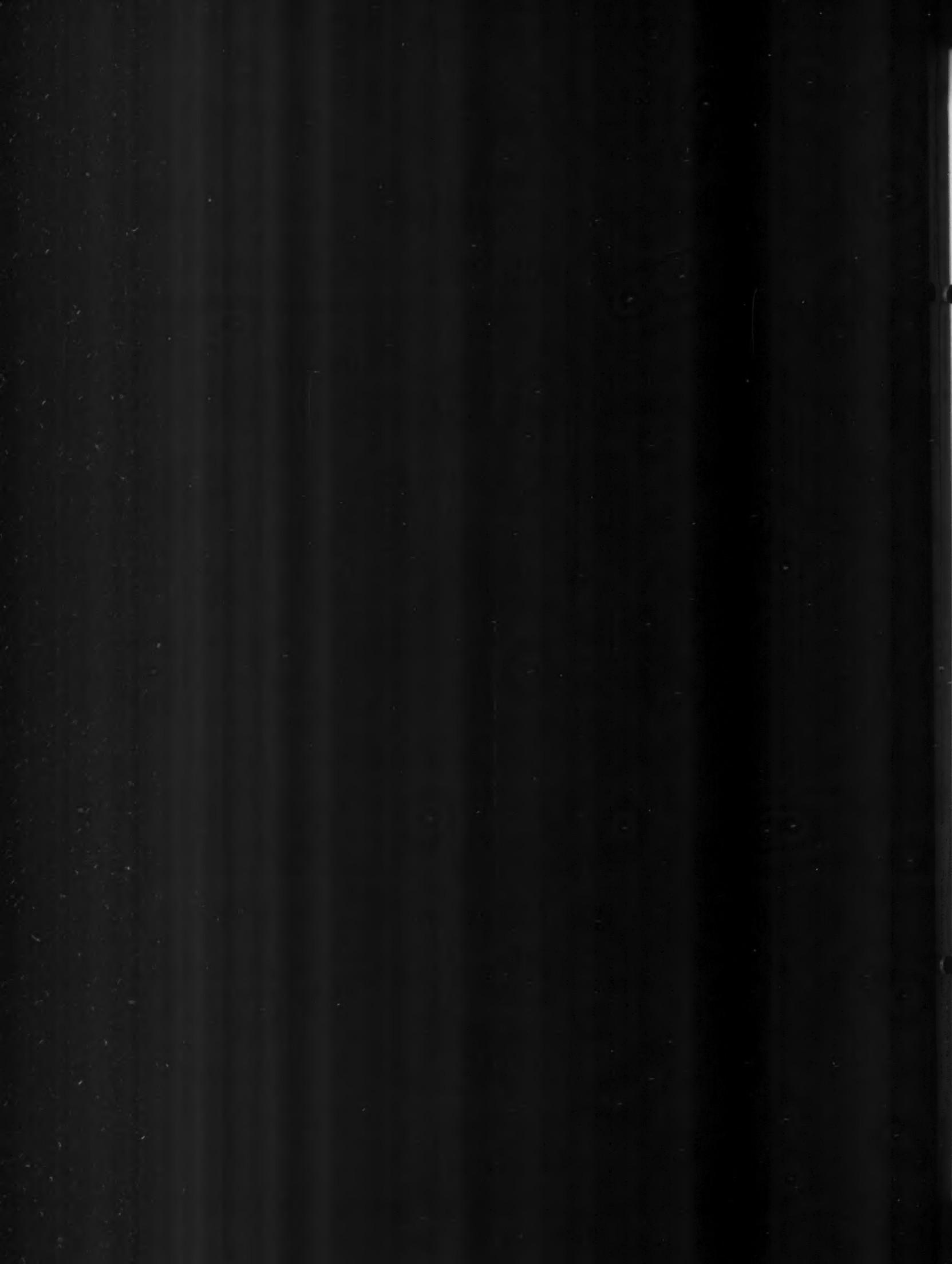
SAN FRANCISCO, CAL.

779 MISSION STREET

Always order the Genuine BOAR'S-HEAD BRAND of PRESERVALINE, all packages have the Red Seal as shown above. Your jobber carries it, if not, write us and we'll see that you get it.

© 1898 Remington





**SEE PAGE 7 FOR ALPHABETICAL INDEX.**

**SEE PAGE 5 FOR CLASSIFIED INDEX.**

# THE G. H. HAMMOND COMPANY,

HAMMOND, IND. AND SOUTH OMAHA, NEB.

SHIPPIERS OF

## DRESSED BEEF, SHEEP AND HOGS

MAKERS OF "CALUMET" BUTTERINE ESPECIALLY ADAPTED  
FOR SUMMER USE.

COIN SPECIAL BRANDS OF  
BEEF EXTRACT, CANNED MEATS,  
HAMS AND BACON, LARD, Etc., Etc.  
HAVE NEVER BEEN EXCELLED.

New York Branch, 309 Greenwich Street,  
Boston Branch, 54 Chatham Street,  
Chicago Branch, 244 Lake Street.

TRY OUR LARD SUBSTITUTE, "COOKENE."

# Swift's Silver Leaf Lard

Is kettle rendered, pure, and of superior quality. Silver Leaf Lard is sold in nearly every grocery store in America.

## Swift and Company

Chicago

Kansas City

Omaha

St. Louis

St. Joseph

St. Paul

# Anglo-American Provision Company,

Proprietors of the  
Celebrated

DELMONICO,  
CHERRY and  
MONOPOLE BRANDS  
of Smoked Meats.

**PORK PACKERS,  
LARD REFINERS AND  
SAUSAGE MAKERS.**

Peach Leaf Lard and  
Royal Lily Compound.  
CERVELAT and all  
FANCY SAUSAGES A  
SPECIALTY,  
For Export and  
Domestic Trade.

Correspondence Solicited and Prices Quoted on Application.

PACKINGHOUSES, UNION STOCKYARDS,  
Address all correspondence to 60 Board of Trade,

**CHICAGO.**

**CREST BRAND**



## WATER-PROOF INSULATING COMPOUND.

For Caulking Floors, for interior angles of Packing Cases, Tops of Railway Carriages, for coating the interior of Galvanic Batteries, and for other telegraphic purposes; for joints in Iron and Wood Gutters, also Ice House, Slaughterhouse and Stable Floors; for making refrigerators air-tight, and other purposes too numerous to mention.

**THIS COMPOUND IS PROOF AGAINST RUST, BRINE AND ACID.**

This is the cheapest and best Insulating and Water-proofing Compound on the market. It can be supplied in solid or paint form. Write for samples and Prices.

**BINNEY BROTHERS, -- 284 Pearl Street, New York City.**

## STRICTLY PURE SPICES

"Ardenter Brand."

**WM. G. DEAN & SON,**

Importers and Manufacturers, Washington and North Moore Streets, Write for prices, which are the lowest. NEW YORK.

Ground Especially  
for the  
...PROVISION TRADE.

RESERVED FOR THE  
**GLOBE IRON WORKS,**  
CINCINNATI, O.



Works of the Westinghouse Machine Co., Pittsburgh, Pa.

... COMPLETE ...

## Refrigeration and Ice Plants

We contract to build complete refrigeration or ice plants. Experience has shown that there are many advantages in having one responsibility for the entire work. It is a feature of our business to assume the contract for all that is necessary to make the plant complete in every detail.

**Westinghouse Machine Co., Manufacturers.  
Westinghouse, Church, Kerr & Co., Engineers.**

BOSTON. NEW YORK. DETROIT.  
PITTSBURG. PHILADELPHIA. CHICAGO. BUFFALO.  
And in all foreign countries.

## Generators and Motors

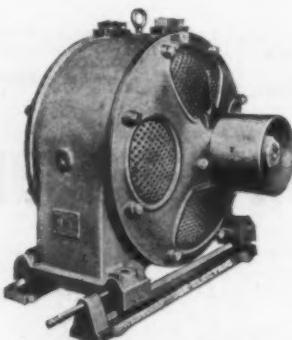
For direct and alternating current. Our Type "C" Motor is especially adapted to driving factory machinery. It is the simplest to operate of any motor in existence.

## Westinghouse Electric

& MFG. CO. PITTSBURG, PA.

And all principal cities in U. S. and Canada.

WESTINGHOUSE ELECTRIC CO., Ltd., 32 Victoria St., London, S.W., England.



Westinghouse "Type C" Motor.

WANT AND FOR SALE ADS CAN  
BE FOUND ON PAGE 42.

## CLASSIFIED INDEX TO ADVERTISEMENTS AND BUYERS' GUIDE.

Aluminum Paint.	Jennings Provision Co.	Atlantic Alcatraz Asphalt Co.	Pumps.
American Pegamoid Co.	Maury, F. W., & Co.	Binney Bros.	Foster Pump Works.
Ammonia.	Richard McCartney.	Bird, F. W., & Son.	Taber Pump Co.
National Ammonia Co.	Oliver, Stephen B.	Standard Paint Co. (Paper).	Railroads.
Ammonia Fittings.	H. C. Zahn.	Iron Works.	"Big Four Route" (C. C. C. & St. L. Ry.)
Tight Joint Co.	Cotton Oil.	Globe Iron Works.	Chicago & N. W. Ry.
Architects.	American Cotton Oil Co.	Lard (European Buyers of).	Chicago & Alton R. R. Co.
Lees, Son & Co.	Kentucky Refining Co.	Borgmann, Emil.	Chicago, Mill. & St. Paul R. R. Co.
Perrin, Wm. R. & Co.	Cotton Oil Mill Machinery.	Lard Cooler, Mixer and Dryer.	N. Y. C. & H. R. R. Co.
Asbestos Roofing.	The Buckeye Iron and Brass Works.	Dopp, H., Wm. & Son.	Rat Exterminators.
H. W. Johns Mfg. Co.	Munson Bros.	Lard (Neutral).	Herzog-Rabe & Co.
Asphalt.	Creamery Butter.	John H. Hartog & Co.	Refrigerating Apparatus.
Atlantic Alcatraz Asphalt Co.	Illinois Creamery Co.	Lard Presses.	Vacuum Refrigerating Co.
Belt Dressing.	Dryers.	Boomer & Boschert Press Co.	Roofing.
Cling-Surface Mfg. Co.	(See also Fertilizer Machinery.)	Lard Refiners.	Assyrian Asphalt Co.
Blowers.	Anderson, V. D., Co.	The W. J. Wilcox Lard and Refining Co.	Safe Deposit and Storage.
American Blower Co.	Bartlett & Co., C. O.	Lard Refiners' Machinery.	N. Y. Produce Exchange Safe Deposit Co.
Balls.	Smith & Sons' Company, Theodore.	Dynamos and Motors.	Salt Soda.
Leffel & Co.	Crocker-Wheeler Electric Co.	Crocker-Wheeler Electric Co.	Morton, Joy & Co.
Bone Crushers.	The Sprague Electric Co.	The Sprague Electric Co.	Welch, Holme & Clark Co.
Stedman Foundry and Machine Works.	Westinghouse Electric & Mfg. Co.	Engines.	Salt.
Books.	Engines and Boilers.	Leffel, James & Co.	Joy, Morton & Co.
The Blue Book (Pork and Beef Packers' Handbook and Directory).	Frick Co.	Westinghouse, Church, Kerr & Co.	Sausage (European Buyers of).
The Red Book (Linseed Oil and Varnish Manufacture).	Europeans Commission Merchants.	Engines and Boilers.	Emil Borgmann.
The Yellow Book (Manufacture of Cottonseed Oil).	Bergmann, Emil (Germany).	Frick Co.	Sausage Manufacturers.
The Brown Book (Manufacture of Glue and Gelatine).	Carlsson & Aqvist (Sweden).	Engines and Boilers.	Bacharach, Joseph.
Redwood's Ammonia Refrigeration.	De Lorne & Friz, A. (Belgium).	Frick Co.	M. Zimmerman.
Sausage Recipes.	Fahrenhorst, Paul (Germany).	Europeans Commission Merchants.	Sausage Makers' Supplies.
Secrets of Canning.	Hoefgen, E. (Germany).	Bergmann, Emil (Germany).	B. Heller & Co.
Thomas' Am. Grocery Trades Ref. Book.	Kiderlen, E. (Germany).	Carlsson & Aqvist (Sweden).	Preservative Mfg. Co.
Ice Making and Refrigeration.	Lammens, L. (France).	De Lorne & Friz, A. (Belgium).	Seal.
The Manufacture of Sausages, by James C. Duff, S. B., Chief Chemist of The National Provisioner.	Müller, C. & J. (Germany).	Fahrenhorst, Paul (Germany).	Computing Scale Co., The.
Borax.	Osten, Victor, v. d. (Germany).	Hoefgen, E. (Germany).	Pelouze Scale & Mfg. Co.
Pacific Coast Borax Co.	Tickle, W. W. (England).	Kiderlen, E. (Germany).	Separators.
Welch, Holme & Clark Co.	Fat and Skin Dealers.	Lammens, L. (France).	Austin Separator Co.
Borax Acid.	Brand, Herman.	Müller, C. & J. (Germany).	Silicate of Soda.
Pacific Coast Borax Co.	Donahue, P., & Son.	Osten, Victor, v. d. (Germany).	Welch & Welch.
Business Opportunities.	Levy, Jacob.	Tickle, W. W. (England).	Welch, Holme & Clark Co.
(Also Want and For Sale.)	Lederer Bros.	Fertilizer Machinery.	Skewers.
Butchers' Supplies.	The V. D. Anderson Co.	The V. D. Anderson Co.	P. E. Helms.
(See Casings, also Machinery.)	Smith & Sons' Company, Theodore.	Filter Presses.	Soap.
Butchers, Wholesale.	Stedman, Dry & Mack. Works.	Perrin, Wm. R.	Armour Soap Works.
(See also Pork and Beef Packers.)	Fertilizer Machinery.	Stilwell-Bierce & Smith-Valls Co.	Soap Makers' Machinery.
Armour & Co.	The V. D. Anderson Co.	Fire Extinguishers.	H. Wm. Dopp & Son.
Armour Packing Co.	Smith & Sons' Company, Theodore.	Bennett, H. R.	Hersey Mfg. Co.
Cudahy Packing Co.	Stedman, Dry & Mack. Works.	Graphite Paint.	Houchin & Huber.
Eastmans Co.	Filter Presses.	Jos. Dixon Crucible Co.	Taber Pump Co.
Hammond Co., G. H.	Perrin, Wm. R.	Harness Oil.	Soap Makers' Supplies.
Klugan & Co., Ltd.	Stilwell-Bierce & Smith-Valls Co.	Standard Oil Co.	Jobbins & Van Ruybembe.
Martin, D. B.	Fire Extinguishers.	Hides.	Welch & Welch.
Schwarzchild & Sulzberger Co.	Bennett, H. R.	Haberman, Joseph.	Welch, Holme & Clark Co.
Stern, Joseph & Son.	Graphite Paint.	Brand, Herman.	Soda Ash.
Swift and Company.	Jos. Dixon Crucible Co.	Donahue, P., & Son.	Morten, Joy & Co.
United Dressed Beef Co.	Harness Oil.	Levy, Jacob.	Welch, Holme & Clark
Richard Webber.	Standard Oil Co.	Lederer Bros.	Spices.
Calf-Skins, (Green).	Hides.	Hydraulic Presses.	Dean, W. G. & Son.
Haberman, Jos.	Haberman, Joseph.	Thomas-Albright Co.	Farrington & Co., F. R.
Page, Carroll S.	Brand, Herman.	Ice.	Fischer Mills.
P. Donahue & Son.	Donahue, P., & Son.	Scott, R. & W.	Pipe Covering.
Casings.	Levy, Jacob.	Ice Boxes, Butchers' Fixtures and Supplies.	H. W. Johns Mfg. Co.
Bechstein & Co.	Lederer Bros.	Ice and Refrigerating Machines.	Pork and Beef Packers.
Haberkorn Bros. (Russian Sheep Casings).	Hydraulic Presses.	Challoner's Sons Co., Geo.	Armour & Co.
Illinois Casing Co.	Thomas-Albright Co.	Creamery Pkg. Mfg. Co.	Armour Packing Co.
Levl, Berth. & Co.	Ice.	The Frick Co.	Anglo-American Provision Co.
Nelson Morris & Co.	Scott, R. & W.	Healy Ice Machine Co.	Boston Packing & Provision Co.
Preservative Mfg. Co.	Ice Boxes, Butchers' Fixtures and Supplies.	Remington Machine Co.	Chicago Packing & Provision Co.
Schedeberg, H.	Ice and Refrigerating Machines.	Vilter Manufacturing Co.	Cudahy Packing Co.
Swift and Company.	Challoner's Sons Co., Geo.	Vogt Machine Co., Henry.	The Jacob Dold Packing Co.
Caustic Soda.	Creamery Pkg. Mfg. Co.	Westinghouse, Church, Kerr & Co.	German-American Provision Co.
Welch, Holme & Clark Co.	The Frick Co.	Wolf, Fred. W. Co.	Halstead & Co.
Charcoal.	Healy Ice Machine Co.	Provisions.	Hammond, G. H., Co.
John R. Rowand.	Remington Machine Co.	Preservatives.	International Packing Co.
Chemists.	Vilter Manufacturing Co.	B. Heller & Co.	Jersey City Packing Co.
The National Provisioner Analytical and Testing Laboratory.	Vogt Machine Co., Henry.	Preservative Mfg. Co.	Kingan & Co., Ltd.
B. Heller & Co.	Westinghouse, Church, Kerr & Co.	Proprietary Mfg. Co.	Libby, McNeill & Libby.
Preservative Mfg. Co.	Wolf, Fred. W. Co.	Presses.	Lipton, The T. J. Co.
Cold Storage and Refrigerator Rooms.	Ice Scales.	The Boomer & Boschert Co.	Martin, D. B.
Arctic Freezing Co.	Pelouze Scale & Mfg. Co.	Thomas-Albright Co.	Morris, Nelson & Co.
Commission Merchants, Bankers and Brokers.	Inspectors and Weighers of Provisions.	Proprietary Mfg. Co.	North Packing & Provision Co.
(See also European Commission Merchants.)	Gouliard, Thos. & Co.	Preservatives.	Rohe & Brother.
Gibson, W. J. & Co.	Insulating Materials.	B. Heller & Co.	Squire, John P., & Co.
Hately Bros.	American Pegamoid Co.	Preservative Mfg. Co.	Squire, John P., & Sons.
Tomlison, John.		Proprietary Mfg. Co.	Swift and Company.
H. H. Johnston.		Preservatives.	
David C. Link.		B. Heller & Co.	
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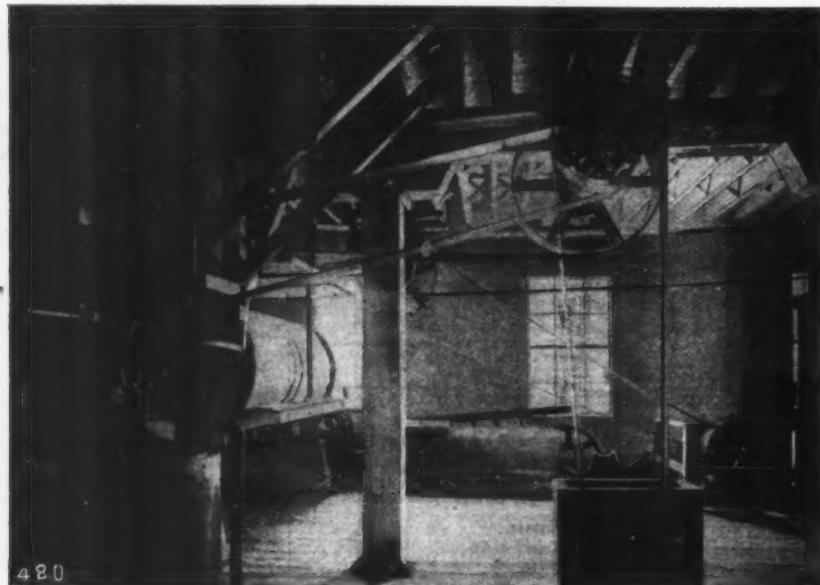
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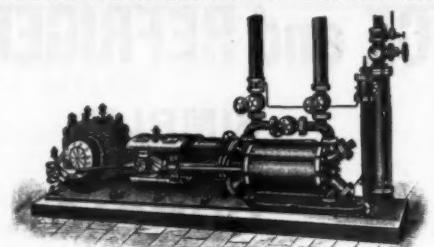
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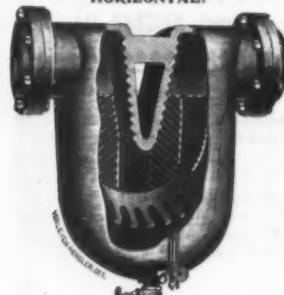
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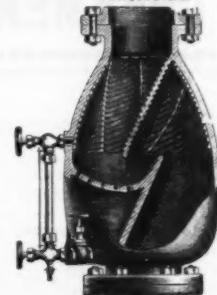
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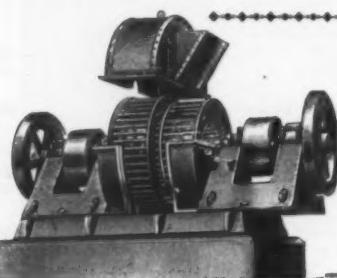
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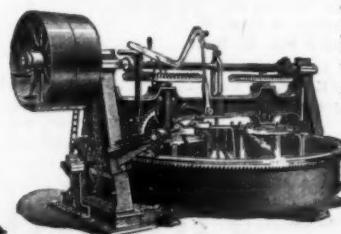
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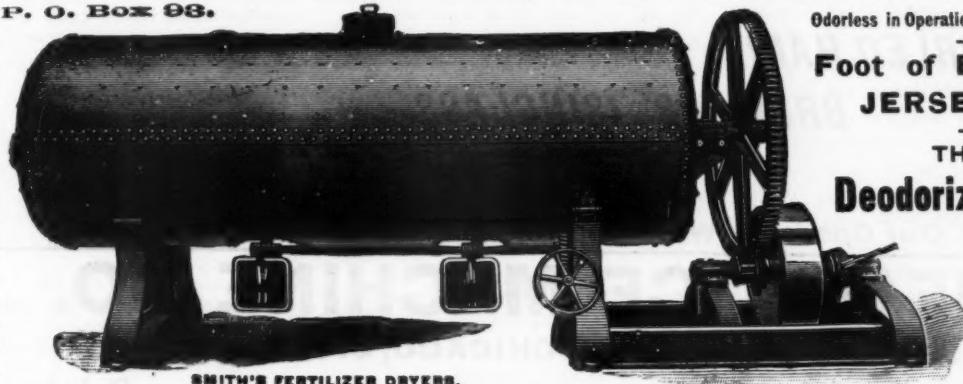


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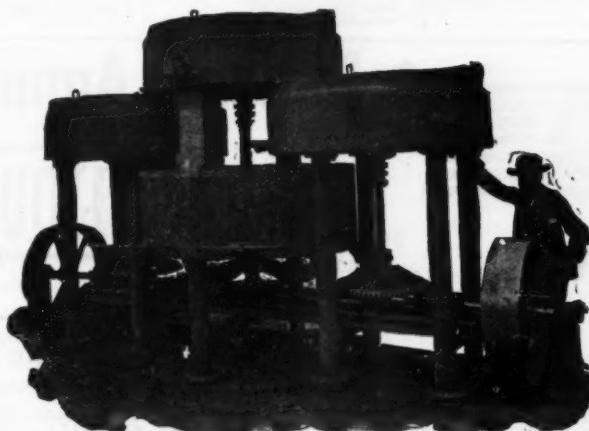
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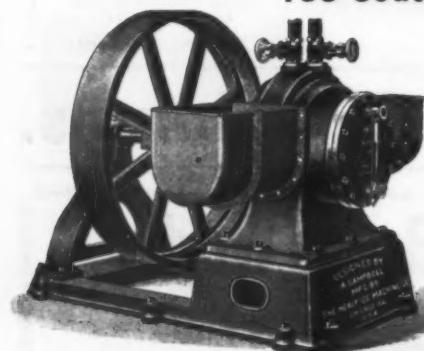
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#### Valuable Advance Information Exclusively to Advertisers.

NEW YORK AND CHICAGO.  
Vol. XX. Saturday, April 1, 1899.

No. 13

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### THE INFALLIBLE EDITOR.

In monarchical countries the old axiom still prevails, though only as a theory, that the King can never be wrong. In Republics, the editor assumes the King's role. His territory of absolute rule, it is true, is small in dimensions. The editorial sanctuary, a few sheets of paper, pen and ink, are about all he can govern at will. But with his fertile brains and with the powerful assistance of modern typesetting machines and printing presses, the fluent editor, with responsibility to no one, influences the susceptible minds of many thousands of hasty readers who seldom have and never take the time to digest the arguments, or to criticize the facts submitted to them, as such, with all appearances of gospel truth. Relying on this power of unopposed influence, the editor would have to be a superhuman being, which he is not, if he did not become self-willed and obstinate, never admitting that he was wrong.

and beyond its jurisdiction which keeps the part over the line alive and working. The thing becomes "interstate" and flourishes under that evergreen influence, the "interstate commerce law." The ruralist who only thinks and acts when an election is on, or when a Legislature is in session, is no competitor for the corporation which thinks and acts all the time. As long as domestic matters are subjects for Congressional legislation, so long will pooled interests have national life, and can, in a large measure, defy individual State authority. "The books are in Jersey," and "It is interfering with interstate commerce" are familiar expressions which disclose the modus operandi of these much domiciled business institutions. Legislatures and the courts must change personnel and tactics, or the popular machine must be fired with a deadly earnestness which does not now burn in the soul of the elector, if a remedy be obtained.

### LEGISLATIVE FOOD CRANKS.

Foreigners constantly laugh at us because of our many different kinds of State laws upon the same subject. We cannot but laugh at ourselves a bit when contemplating the same thing. Nearly every State has, practically, a distinctly different food law. For popular applause some of them are called "pure food laws," yet the introducer of a legislative bill upon the question of food could not define what pure food was, nor tell whether a particular food is pure or not. The pure food legislative crank is a by-product of popular clamor, or he is the direct creation of some vested interest the product of which may or may not be pure in its own final analysis. During the last winter the legislatures of nearly one dozen States have been engaged upon one form or another of food bills. Though moving from the same cause, they aim at far different ends by widely differing reasoning. In each case a different constituency or interest influences the action which contemplates an apparently general purpose in each case. It is a popular thing to legislate upon foods, "for the good of the public health." Pennsylvania, New York and New Jersey are neighbors. Each has been legislating upon the "pure food" subject recently. The statute of neither State would suit the other. There seems to be an unintelligible hiatus between public need, supposed popular clamor and legislative acts for them. The pure food crank forgets that the food products of this country are analyzed by the chemists of the United States Government and their chemical elements are known. The evidence of the absence of logic in the "pure food" legislative crank is furnished by himself, and nearly uncovers the local inspiration for his frantic dash, in the interest of the public health, against some competing product. The pure food crank will readily admit that suet, beef tallow, lard oil, and oleo oil are pure food products and, in themselves, are not poisonous nor dangerous to the public health, because he knows that every farmer's wife, and every kitchen in the land send these substances to

the table in the form of gravies, or as other ingredients of food. He will even admit that the refined vegetable oil of the cottonseed is harmless as a human food. Yet, in his sensitive, "pure food" bill he would legislate them out of existence, if he could, as impure foods, if they happen to be treated, colored and put up to the ocular taste of the consuming public. This legislative crank holds that these pure foods should bear their native names and be sold only in their natural color. Butter is colored. It is cowfat. The consumer fancies color, so the dairyman gives it. Cheese would not sell in its natural hue. It is artificially colored. Are any of these products less healthy because given a richer look? But why should butter and cheese alone be eligible to artificial coloring?

The legislative cranks of the various States of our country are straining a small point for a narrow purpose, but such folly makes laws and good sense look ridiculous.

#### A TIMELY HINT.

Prepare now for the Paris Exposition to be held next year. One thing which struck every observant person at the World's Fair, in 1893, was the completeness there of the Scandinavian fish exhibit. Each fish was described. Then it was analyzed as a food product. All of the by-products of each fish were then treated separately and the analyses or refinement of the parts given in each case. Each analysis and each stage of it was illustrated with a physical exhibit of the part treated. This was shown in a glass jar or tube. The various uses to which each particular by-product was put as a food or into the channels of trade were also described. The analyses and the products themselves illustrated each other and taught ocularly the practical question of the utility and the value of a particular fish as a food and as a commercial article. This lesson has borne its fruits.

The United States Department of Agriculture will make an extensive food exhibit at the forthcoming Paris Exposition, next year. The packing interests of this country might profit by the Scandinavian lesson taught at Chicago. There will be no better opportunity afforded the American food interests to chemically dissect a can, say, of canned roast beef, a can of corned beef, or a can or package of any other by-product of the packing industry and show the per cent. of proteins, carbohydrates, fat, mineral matter, water and other solids contained by each pound of these, and the per cent. of the same substances contained in a pound of the original meat or matter from which these products were made. Many other interesting incidentals might be added for the sake of attractiveness and for information. All the world, being critical, will be ready to study and to learn. Time and labor spent in this direction will not be lost. We suggest it now, for the time will be needed. Such an exhibit will answer much and teach more.

#### HIGHER BEEF.

Conditions in the West have been severe for ranch stock on account of the hard winter. Even cattle which had entered the winter in pretty good condition have "shivered" much of that off during the sharp cold snaps which choked the ranges with snow and made heavier feeding necessary. The high price of corn and other barn feeds has made stock owners chary about converting this expensive food into meat at the present price of both meat and grain in the market.

The immediate result is that special cattle are high while the general run of herds is not as fine as slaughterers would desire. The final effect will be either a poorer grade of carcass beef upon the market, or such a rise in the price of hoof cattle as will justify feeders in putting expensive corn into beef stock. As packers are not disposed to market an inferior grade of carcass stuff we anticipate a substantial rise in the price of hoof and carcass beef, which will not be much disturbed by grassers, for two seasons. First, there are not in existence very large herds of grassers. Second, the class of beef now demanded by the general consuming public is of a better grade than that once known as "Texas grassers," and "Colorados." The last season for their arrival found them practically extinct in the Eastern market, where it was their wont to come. There are fewer now of this class of beef stock. Under all the conditions of higher food, and the general shortage in cattle beef, good beef must go higher.

#### SOAP FOR EXPORT.

Europe as a soap field, or a soap market has not been seriously exploited by the manufacturers of this country. There is no reason why a superior packinghouse or an oil mill soap made in the United States should not find a large sale beyond our borders. The reputation of European perfumiers and toilet soap laboratories will, for some time, block even a superior toilet article manufactured in this country, but there is no reason why soaps made from our cheaper packinghouses, cottonseed oils, and other greases should not find as ready a sale abroad, after proper introduction as do our higher grades of oils, tallow and lards.

Soup manufacturers have been so busy capturing the home market that a campaign of invasion of the markets of foreign countries has not received that serious attention which should be paid to it. Fancy toilet soaps are at present out of the question, but laundry and domestic soaps could be profitably exported, being an important by-product of the packinghouse, and of our vegetable oil industries. If we can successfully export millions of pounds of butter, margarine and similar products, it seems to be as feasible to extend the list with soaps made from the waste products of which the former are the higher exponents. The small quantity now sent out is hardly worth noting.

#### HOLLANDERS NO MUTTON EATERS.

Holland exported 700,000 head of pigs, sheep and calves in 1898. Pretty good trade for a country with only 5,000,000 people.

Rotterdam occasionally sends in a shipment of beef, but the high price of cattle in that city, and the lower competing price of American meats shut off this Dutch trade. In this competition, Canadian beef has, in a sense, joined, The export of live cattle from Holland into Germany is prohibited, and the very high German import duties against Holland's carcass meat practically prohibits its shipment to Germany. Ninety-five per cent. of the sheep exported from Holland are sent to England.

The Hollander is peculiar in the fact that he seldom eats mutton. A traveler who knows the people well is authority for the statement that 3,000,000 of the 5,000,000 of the population have never touched mutton at all. This accounts for the large surplus for export, which is generally sent out in the fall of the year. The popular weight of the nice mutton is from 60 to 75 lb, live weight. The flocks are all grass fed and these nice little Dutch lambs are from six to seven months old, delicately flavored and generally tender.

The close competition among exporters makes large shipments of Holland pork unprofitable, where this product meets the refrigerated American article. All hogs for the London market are bought by live weight at prices of 13 to 14 cents per lb in 112 lb packages. Hogs are bred in Holland not for the profit there is in the meat of the pig, but as a necessary scavenger to the dairy business. He is used as an agent by which to get rid of the offal of the wholesale butter and cheese factories. The pigs get a little American corn as a side dish, corn entering that country free of duty.

#### CATTLE IN URUGUAY.

Cattle are an important part of the wealth of Uruguay. There were brought into the stockyards of Montevideo in 1898: By railway (4,442 cars), 94,879 head; in droves, 281,189 head; total, 376,068. Of these, 227,193 were steers, 129,070 cows, 11,751 oxen and 8,054 calves.

The destination was, for slaughterhouses, 219,124; for local meat supply, 88,738, and for the interior, 68,206. These cattle were brought from the following places which cover all the departments of the republic:

From Florida, 64,559; Durazno, 28,362; Paysandu, 13,510; Minas, 20,438; Tacuarembó, 14,413; Soriano, 56,156; San Jose, 54,434; Cerro Largo, 5,899; Maldonado, 7,646; Colonia, 13,456; Flores, 13,306; Trient y Tres, 9,002; Canelones, 30,015; Rocha, 5,426; Salto, 6,785; Rio Negro, 16,387; Rivera, 265; Montevideo, 14,568; Artigas, 540; total, 376,068.

The killing on the River Plata, which includes Argentina and Rio Grande do Sul (Brazil), was in 1898, 186,800 head; in 1897, 407,100 head; in 1896, 266,900 head.

Of these 1,500 in 1898 were utilized for extract of beef, and 27,000 in 1896.

For tavajo (jerked beef), 185,300 were utilized in 1898; 407,100 in 1897 (the full number) and 239,900 in 1896.

The Tennessee Legislature has under consideration a bill of the Agricultural Association providing for the reorganization of the Bureau of Agriculture. Some 68 newspapers in the State cordially approve the proposed bill, and only 3 oppose it. The shortcomings of existing conditions are pointed out and any substantial amelioration of them will be heartily welcomed.

# The Packinghouse

## PROVISIONS AND LARD.

### Weekly Review.

All articles under this head are quoted by the bl., except lard, which is quoted by the cwt., in tes., pork and beef by the bbl., or tierce, and hogs by the cwt.

#### FLUCTUATING WITH GRAIN—ALTERNATELY EASY AND STRONG—WORKING FOR CLOSER CONTROL OF THE MAY DEAL—EXPORT DEMANDS FAIRLY ACTIVE—STOCKS ACCUMULATING.

There has not been this week anything in the way of developments to point to marked changes in prices right away. That the products have fluctuated with grain more than usual and have been easier and firm, as wheat and corn have declined or advanced, would seem to imply that there was less in the products themselves for manipulation than had been the case previously for two or three weeks. But there is the impression here and there that there is a good deal of long stuff in the hands of the outsiders, and that until this is shaken out that the products are apt to have feeble turns, while that more than temporary strength cannot be looked for. If it is true that the outsiders are still holding a good deal of the May option their late interest on the long side must have been away beyond any expectation. After the extensive dumping on their part for two or three weeks of pork, lard and ribs, and the considerable shifting as well of the May contracts to July it appeared probable that the load carried by them was of that light order that the packers would not be greatly exercised over securing it, while the fact has shown itself this week that there has been much modified manipulation of the products, while, as before remarked, prices have swung more with grain. However we do not consider that there are more than small profits probable on the fluctuations in the near future, and that until the entire interest is well satisfied that the May deal is well controlled by the packers that there is much probability of permanent strength; that is so far as concerns the working of the products themselves on direct features, while admitting that if there should be any marked stimulus to the grain situation that the hog products would take on a stronger tone at an earlier time than otherwise indicated. Yet at the same time hog products are considered cheap at their current prices, and after the winding up of the May deal are regarded as good for advanced prices, while the traders are having most confidence in the July option, and which has absorbed more and more the new buying orders from the outsiders. The receipts of hogs have hardly been at any time a controlling factor, occasionally they have ranged at stronger prices, while the products have been easy in price. The quality of the hogs seems to be improving, those received at Chicago last week showing the heaviest average since January, at 233 lbs., against 232 lbs. for the week before, 232 lbs. for the corresponding week last year, and 227 lbs. in '97. But their supplies are not for the present steadily large enough to move the packers much against the prices of the products with a view of its effects upon the hog market, but rather the attempts have been more to get better control of the products in taking up such quantities as came out from the outsiders and

who have been dispirited, especially over the May option by its tame fluctuations. Outside of the buying of packers most of the trading through the week has been in the way of scalping, while small changes in prices satisfy these scalpers, and which occur frequently on the sympathetic tendency with grain. The export movements have not been especially brisk; they have, however, shown some increase over the previous week, although they are behind those at this time last year. There is, however, growing demand for meats and lard from both continent and United Kingdom sources, while it is regarded as probable that with the close of the Easter holidays that the interest of foreigners over buying will steadily enlarge.

It is believed that the stocks at the West will show a sensible increase for the month, but at this writing nothing definite is known of its extent, and probably one reason why the hog products had not quickened in full sympathy with the advance in grain that occurred upon days of the week was the uncertainty over the Chicago stocks at the closing of the month, and the desire to wait until the month was well over. It looks, however, this week as though the packers were leaning a little more to the long side, and that they were selling less in their efforts to get control of larger quantities, while that the developments in grain may determine the near variations in the hog products more than the hog supply, although it must be admitted that any surprises in the way of receipts of hogs may partly offset any firm grain influence. Yet with the cost of corn hogs ought to maintain firm prices, and the products to take their place at corresponding values, and which would be decidedly above current prices, while if grain keeps on exhibiting firmness the packers will probably allow the products to drift more in sympathy rather than use their offerings against the prices of hogs, unless there should be a greater holding of the products in the hands of outsiders than seems probable, and to get it in the grain influence may be partly ignored. The next two weeks ought to more clearly indicate the entire drift of the situation; within that time the May option will be better understood as to its holdings, and the prospects of export demands, which have been regarded as likely to develop more life, will be shown, while with any materially greater draft upon the cash stocks at the West there should be an improved situation, combined with the other favorable influences mentioned.

In New York there has been a moderate stir to the Continent demand for refined lard, and the English shippers have been a little more interested in Western lard, while England has taken a fair quantity of city lard as well as of bellies and backs. The compound lard trading has been moderately active at firm prices in view of the cost of cotton oil and oleo stearine. The near trade wants for bellies have been a little brisker, as they have been on offer at easy prices, while fairly active in shoulders and hams. The Cuban demands have been a little brisker, as they have been ten season it is expected that general home distributions here and at the West will enlarge, while the amount of business at present is of about the customary volume for the period.

Export sales this week have included 750 tes. Western steam lard, 650 tes. city ditto,

225 boxes bellies, 325 tes. ditto, and 150 boxes backs.

Beef has been in moderate demand only. City tierced extra India mess quoted at \$14. Barreled at \$8.50@\$9 for mess, \$9@\$10 for packet and \$10.50@\$11 for family.

Beef hams have been steadily held in price, while under moderate demand. Sales of car lots at \$18.50.

Canned meats have been under moderate attention at steady prices. Corned and roast beef, 1-lb at \$1.15, 2-lb ditto at \$2.10, 4-lb ditto at \$4, 6-lb ditto at \$6.85, 14-lb ditto at \$14.75.

Exports from the Atlantic ports for last week were 5,342 bbls. pork, 12,675,685 lb lard and 19,549,253 lb meats; corresponding week last year, 5,801 bbls. pork, 23,224,842 lb lard and 19,250,383 lb meats.

On Saturday (25th) hog receipts West 48,000; last year, 38,000. The products tended a little stronger, and closed at an advance for the day of 5@7 points for pork, lard and ribs, more in sympathy with grain. In New York, Western steam lard at 5.55; sales of 175 tes. city ditto at 5.15@5.20. Refined lard at 5.70 for Continent, 6.15 for South America, 7.25 for ditto kegs. Of pork, sales of 200 bbls. mess at \$8.75@\$9.25, 75 bbls. city family at \$10.50; short clear at \$10@\$12. In city cut meats, sales of 1,500 pickled shoulders at 4½, 1,800 pickled hams at 7@7¼, 5,000 lb pickled bellies, 12-lb average, at 5¾; 10,000 lb ditto, 10-lb average, at 5¼. Hogs at 5½@5%.

On Monday, hog receipts West 72,000; last year 65,000. Opened very strong, notwithstanding liberal hog receipts, but more in sympathy with grain; some little scalping business; some packers selling, others buying; liquidation about over; cash demands very fair, with foreigners freer buyers. In New York, Western steam lard at 5.60; sales of 200 tes. city ditto at 5.20. Refined lard at 5.75 for Continent, 6.25 for South America, 7.35 for ditto kegs. Of pork, sales of 400 bbls. mess at \$8.75@\$9.50; 100 bbls. city family at \$10.50; short clear at \$10@\$12. In city cut meats, sales of 2,500 pickled shoulders at 4½, 3,000 pickled hams at 7, 25,000 lb pickled bellies at 5¼ for 10-lb average and 5½ for 12-lb average. Hogs at 5½@5%.

On Tuesday, hog receipts West 60,000; last year 57,000. The products opened easier with grain, although the prices of hogs were higher. Armour was reported a good buyer of May ribs, and the desire of the packers appeared to be more to get the May stuff out of the hands of the outsiders. The close showed declines for the day of 15 for pork, 5 to 7 points for ribs and 10 points for lard. In New York, sales of 500 tes. Western lard for export, on private terms; quoted at 5.50; 125 tes. city ditto at 5.15. Refined lard at 5.70 for Continent, 6.20 for South America, 7.30 for ditto kegs. Compound lard at 4½@4¾. Of pork, sales of 350 bbls. mess at \$8.75@\$9.50, 75 bbls. city family ditto at \$10.50; short clear at \$10 to \$12. In city cut meats, sales of 2,000 pickled shoulders at 4½, 20,000 lb pickled bellies at 5¼ for 12-lb average, and 5½ for 10-lb average. Hogs at 5½@5%.

On Wednesday, hog receipts West 81,000; last year 69,000. While the products were a little better in price as sympathizing a little with grain, yet the full effect from the sharp advance for grain was not had on account of the large receipts of hogs. The close of the market shows advanced prices for the day of 7@10 on pork, 2@5 points on lard and 5@7 points on ribs. In New York, Western steam lard at 5.55; city ditto sold at 5.20 for 120 tes. Refined lard at 5.75 for Continent, 6.25 for South America, 7.35 for ditto kegs. Of pork, 50 bbls. city family at \$10.50; short sales of 150 bbls. mess at \$8.75@\$9.50; clear at \$10@\$12. Hogs at 5@5%. In city cut meats, sales of 3,000 pickled shoulders at 4½, 1,000 pickled hams at 7, 15,000 lb pickled bel-

lies at 5½ for 12-lb average and 5¾ for 10-lb average.

On Thursday, hog receipts West, 71,000, last year, 63,000. The products were ranging easier in sympathy with grain and the full receipts of hogs, closing at declines for the day of 7c. for pork and 5@7 points for lard and ribs. In New York, Western steam lard at 5.52; city do at 5.20. Refined lard at 5.70 for Continent, 6.25 for South America, 7.35 for do kegs. Compound lard at 4½@4¾. Of mess pork sales of 250 bbls at \$8.75@\$9.50. Cut meats not changed in price. Of tiered beef, sales of 400 tcs. city extra India mess at \$13.50@\$14.

On Friday, the Chicago Board of Trade was closed for the day (Good Friday). An estimate of the Chicago stock would show a decrease for the month of 11,300 bbls. pork, and 1,350,000 pounds ribs, and an increase of 13,000 lbs lard. In New York, Western steam lard at 5.52, city do at 5.20. Refined lard at 5.70 for Continent, 6.25 for South America, 7.35 for do kegs. Of mess pork, sales of 300 bbls at \$8.75@\$9.25. In city cut-meats, sales 8,000 lbs pickled bellies, 12-lb average, at 5½, do, 10-lb average, at 5½, 1,000 pickled shoulders at 4½, and 1,500 pickled hams at 7@7½.

### OLEO AND NEUTRAL LARD.

The oleo oil business for the week under review has been exceedingly quiet, with declining markets; choice oleo oil in Rotterdam down to 44 florins for fancy brands, and little business doing at that, with the prospect of lower prices in the near future. Neutral lard is going down hill, and few inquiries reported at this time.

### Berlin Congress Against Tuberculosis.

The Department of State has received from the German embassy, the programme of an international congress to be held at Berlin from May 24 to 27. The note accompanying the programme says, in part:

The object of the Congress will be to facilitate efforts for the prevention and cure of tuberculosis, to lead said efforts into the right channel by a discussion of their proper scientific basis, and to bring about the greatest harmony possible as regards the most suitable measures. The subjects to be discussed comprise: Propagation, aetiology, prophylaxis, therapeutics, and management of hospitals. The discussion will be in the German language, although, by permission of the President, another language may be used.

Inasmuch as the effort to stamp out tuberculosis as an endemic disease is now being made in almost all countries, as it is in Germany, it is to be presumed that foreign countries generally will be interested in the work of the Congress.

The Ambassador transmits an invitation to the United States to send semi-official delegates to the Congress.

**HATELY BROTHERS,**  
169 Jackson Street, Chicago.

**EXPORTERS AND  
COMMISSION  
MERCHANTS**

PROVISIONS, GRAIN, TALLOW,  
OIL AND FEEDSTUFFS.

### GOV. ROOSEVELT AN INTERESTING WITNESS.

The star witness before the War Board of Inquiry, at its Saturday session in New York City, was Gov. Theodore Roosevelt, who so gallantly commanded the intrepid Rough Riders in the famous charge up San Juan Hill. The detractors of army beef expected much damning testimony from this witness, and they must have felt a deep sense of chagrin at the Colonel's utter failure to defend the refrigerated beef, or to denounce the canned ration other than the canned roast beef. He drew the line sharply between canned corned and canned roast beef. To the "embalmers," and the "rotten beef" school the Governor must have been a sore disappointment. That he was frankly sincere in what he said no one can doubt. To the political tactician, His Excellency looked as if he had his mental eye on some distant object like the White House and talked in line up to it. To the soldier, he seemed to be in the fight again with a true soldier's solicitude for his men. To the business man, he seemed terribly in earnest regardless of friend or foe; speaking from an observation and from the mess board. To the Board of Inquiry, he appeared to be a refreshing and an interesting recounter of events who was neither scientist nor expert in food matters, but a refreshing depicter of things and events passing under his eye.

The stenographer's notes will show Gov. Roosevelt to have been one of the best witnesses in favor of the meat yet heard by the Board. The daily newspaper reports do not really show this. In his forty-five minutes of testimony given Saturday morning at the Army Building, the Governor told much that was interesting. It did not all relate to meat. "If they give us the canned corned beef we had on the train coming to Tampa we'd be all right."

"That," he said, "was the general remark of the men. 'This canned corned beef was very good,' he continued, 'but the canned roast beef was tasteless and the men rejected it.'

"Did you have refrigerated beef, Governor?" Col. Davis asked.

"Yes, after we landed."

"How did you find it?"  
"Awfully good! We thought it was awfully good. The refrigerated beef was all right. We enjoyed and thought it good—awfully good."

"Did the officers have different meat from that served to the men?"

"No. It was all the same."

"How did it affect the men? Did it seem to make them sick?"

"Yes, they were sick after eating it. We didn't any of us feel too well. The men had diarrhoea, but we didn't think that was due to the condition of the beef. Irregularities of the system like that are natural when changing from a diet of prepared meats to one of fresh meats. We expected it, naturally. I had the same experience when hunting in Montana. One day we killed young steer and ate heartily of the fresh meat after weeks of living on a different diet. We all had diarrhoea. It is the natural result of changing suddenly to a fresh meat diet. Our diarrhoea in Cuba was naturally from the same cause. I think any fresh meat would have produced the same results. It was due, evidently, to a sudden change of diet. The change of water, and other local causes helped to increase disorders. Those things could not be helped."

"You regarded the refrigerated beef as good?"

"Awfully good. We enjoyed it very much."

"Was much of this beef spoiled or tainted?"  
"Well, I couldn't say that much of it was. I don't think it was. Very little of it at least. It was practically all good. Sometimes a very small part would smell a bit. This was generally on the outer surface; the rind. When this was trimmed off the balance was all right. The outer surface of a small per cent. of the carcasses seemed a bit dark. This was only on the surface and being trimmed off, the meat was in good condition. These things could not be helped under the circumstances."

"What time did this refrigerated beef reach your command?"

"Sometimes, about noon; sometimes, not until night. They were all doing the best they could. There were very bad roads, or

no roads. I went down, got some mules and tried to 'pack' some rice and other food to my command, but some one would often confiscate my 'train' before it reached us. The transportation from the ship was very poor."

"Was any of the beef treated with chemicals?"

"Never thought, nor heard of such a thing until I came home. The refrigerated beef seemed awfully good to us. It looked all right."

Just before closing his testimony on the direct examination by Col. Davis Governor Roosevelt said:

"Excuse me, Major (addressed to Major Lee, who was about to cross-examine him), I would like to say that as we were leaving Tampa for Santiago two carcasses of meat hanging on the transport's deck were pointed out to me. I was told that they were chemically treated and were placed there by a private party as an experiment. I was told that they were not contract beef, and were not for the men. I was asked to watch them as the party to whom they belonged claimed that they would keep in the sun."

"What did you do with them?"

"The second day they began to smell; became very repulsive. I got some of the officers together. We formed a Board of Survey, condemned, and threw them overboard."

"Did you hear who the private party was?"

"I do not recall if a name was then mentioned. Since returning home I have often heard the name of the owner. I was told that they were chemically treated, and to watch them."

These were Powell's carcasses, which were his private property and not part of the cargo.

"Governor, did you hear any complaints against the canned meats?" Col. Davis asked.

"The men utterly and totally rejected the canned roast beef as repulsive in look, and tasteless. I understand that eminent chemists have since analyzed this canned roast beef and pronounced it nutritious. Even in the face of this, I wish to state, and to state it without any qualification whatever, that I considered it utterly unpalatable, unwholesome, and uneatable."

Major Lee asked the witness a few unimportant formal questions, then released him. Whatever his good opinion as to the refrigerated beef, canned bacon, and canned corned beef, Gov. Roosevelt showed a decided distaste to the canned roast beef. This beef has very little taste, because it is not salted. The commissary stores at Santiago were never requisitioned for salt and pepper, though these things were at the command of the men. The packers never intended canned roast beef as a travel ration. It is intended for stews. But at hot, sultry Santiago the first ration ashore was carried to the front.

The Board then went to Governor's Island and heard some of the officers stationed at that post.

First Lieutenant Eugene McAlexander, of the Thirteenth Infantry, was Assistant Quartermaster on the staff of General Kent. He said, speaking of the canned beef: "It's contents appeared to be a gelatinous, whitish mass of stringy material. The refrigerated beef appeared to be good meat."

Sergeant James B. Guthrie, Company D, said: "Fifteen per cent. of the cans were bad. But the best of meat would spoil within a few minutes after being exposed to the air. The men ate about half of the canned meat. The refrigerated meat issued from July 20 was, as a rule, good. Some of it became tainted before it could be used, and had to be buried. On the return to Montauk, the men did the best they could on canned bacon."



Captain Safford, of the Thirteenth Infantry, found the canned roast beef stringy, watery and tallowy. The refrigerated beef was all right. He had no idea that any of it was rejected. He had no idea that it had been subjected to any chemical treatment.

Corporal Michael Kelly, of Company B, Thirteenth Infantry, found no fault with the canned roast beef. He never heard any complaints against it. It was good, but lacked salt. It ate better than it looked.

The drift of the testimony showed that the men had suddenly changed from a camp ration and waters to which their systems were accustomed to a debilitating climate, and a change of diet which, with the hot weather and bad water, made "the looks of things" queer their nauseated stomachs. This was not bettered by a sea voyage, which had a tendency because of its shortness to upset the whole tasting and digestive machinery of eight men out of ten. More than half of the men were seasick on the voyage.

On Monday the scene was transferred to Washington where Mr. E. C. Swift, of Swift and Company, gave the history of the now noted "twenty-four-hour" clause. The clause is in both the Cuban and Porto Rico contracts, and is as follows:

The beef is to be properly clothed by the party of the second part for its protection and proper handling, and so preserved by the refrigeration on shipboard, and at the refrigerator buildings referred to in Article II hereof, as that it shall be perfectly good and fit for use seventy-two (72) hours after being issued from the ship's refrigerators, or twenty-four (24) hours after being issued from the refrigerator buildings to the proper officers of the government.

Fresh meat could not be kept seventy-two hours outside of a refrigerator in New York City, much less in humid, hot Cuba, so a clause to that effect would have been an absurdity. The contract clause is for twenty-four hours. That is all. Mr. Swift says this was so and gave very sensible reasons why the Commissary Department so construed or understood the contract. General Eagan, in his second evidence also says, "twenty-four hours."

C. E. Smith, Armour & Co.'s agent, at Tampa, flatly denied Sgt. Mason's statement made in the West that he told him the beef was chemically treated. He stated the contrary, he says.

It seems that every one who came from Tampa got A. B. Powell and his "private experiment carcasses" mixed up with all of the contractors. Armour & Co. lent Mr. Powell the beef, and let him treat it in one of their

# Packers, Read This!

**The HORNE & DANZ CO., St. Paul, Minn.**

empty cars, at Tampa. That little fact has confused the soldiers who have latterly heard of "embalmed" beef.

B. F. Murtagh and C. H. Morehouse described the excellent quality of the beef Armour & Co. furnished the camps. G. W. Watson, a railway employee, at Lakeland, Fla., said that he ate some of the meat after it was condemned by the Army Board and found it very good.

Col. Wood, of the Twelfth Regiment, just returned from the seat of war, in an interview said:

"We had a pleasant time in our camp facing Matanzas Bay—the best location for a camp I ever saw. My men had seen service for a year, and took things as they came. We had no deaths in Cuba, but lost sixteen men in Chickamauga—nothing to what other regiments lost."

"Absolutely there was not a single kick. We not only had all the food we needed, but had some to sell for money for delicacies. Uncle Sam gives us more than we can eat. Those regiments that got less had incompetent officers."

"Was the food good?"

"Had it not been for the Alger-Miles-Eagan imbroglio, we never would have heard of embalmed beef."

One noticeable feature about the testimony taken in New York City was the absence of one Dolan; the failure of the double affidavit gentleman to turn up or the neglect of his yellow mouthpiece to produce him and ask that his testimony be taken. The failure of the New York "Journal" to complain because Dolan was not heard is also noticeable and remarkable in view of its talk upon the subject.

## THE PUBLIC SAYS:

We make more Lard Pails than any two concerns in the country.

## THE CONSUMERS SAY:

We make the Best Pails at the Best Price.

## THE COMPETITORS SAY:

We lose money.

## WE SAY:

Nothing. Just Saw Wood. Write us.

troops had no refrigerators in which fresh beef could be stored. Hence the haulage of live cattle was a necessity.

## CANNED BEEF FOR MANILA.

The blank proposals for food supplies to be shipped to Admiral Dewey and General Otis in the Philippines showed that the charges against canned meats in the army have not curtailed their use, as the proposals called for 60,000 lb of canned corned beef and 50,000 lb of canned roast beef. The specifications required that both the corned beef and roast beef shall keep good in any climate for one year from the date of delivery. It is proposed in addition to the canned beef and certain vegetables, to ship to Manila 100,000 lb of salt beef, 25,000 lb of ham and 100,000 lb of salt pork. The contractor was required to furnish certificate from the New York Produce Exchange that the character and quality of the food are up to the standard of the specifications. The supplies are to be delivered at the New York Navy Yard.

The bids were opened in Washington on Tuesday. Philip D. Armour, of Chicago, was the lowest bidder for canned roast beef at \$3,465; Schwarzschild & Sulzberger Co., of New York, for canned corned beef at \$5,200, and the United Dressed Beef Co., of New York, for salt beef at \$5,350.

## Bids for Manila Ice Plant.

The lowest bid for the construction of the large combination and ice manufacturing plant at Manila, for the government, was \$195,162. The bids were opened at Chicago on Thursday. The lowest bidder was the De La Vergne Refrigerating Machine Company, of New York City.

## Meat Contracts Awarded.

Awards were made in New York on Tuesday by Major Osgood, of the Commissary Department, on subsistence supplies for the current month.

The Schwarzschild & Sulzberger Co. will furnish 5-lb cans of lard at 33.75 cents per can.

Armour & Co. will supply 100,000 lb of ham at 9.50 cents per lb.

**The W. J. Wilcox**

*Established 1862*

**Lard AND Refining Co.**

**REFINERS OF THE CELEBRATED**

**Wilcox and Globe Brand of**

**PURE REFINED LARD.**

**27 & 29 BEAVER  
STREET,  
NEW YORK.**

April 1, 1899.

# CHICAGO

WESTERN OFFICE OF  
THE NATIONAL PROVISIONER,  
RIALTO BUILDING.

## Chicago Live Stock Review.

**CATTLE.**—Marketing of cattle at Chicago yards for the month of March will round out slightly over 200,000 head and, in number has not verified the great shortage theories that have been in circulation for months, the total being but slightly lower figures for corresponding months in 1898 and '97.

Strictly choice beefeves have, of course, been scarce, always are at this season of the year, and there has been but slight variation in prices for them during the month, ranging at \$5.50@5.90, with but few sales at better than \$5.60 and closing quotations of the month are, if any different, a shade lower than on opening days.

A large percentage of winter fed steers, fat but coarse and commonish quality has been coming and we have heard considerable complaints of "lower" from salesmen, but, considering the large proportion of such cattle, the market has been a good one with such cattle as sold at \$5.00@5.50 at best time in the month showing perhaps 15 to 20 cents decline at the close, while common light beefeves, lacking fat, are around 25 to 40 cents lower than at best point of the month and selling largely at \$4.30@4.60.

In the stocker and feeder line there has been a general tendency to stronger prices, although there have been weak places, and prices now ruling are highest of any time since before the holidays with bulk of decent to choice steers selling at \$4.25@4.60, and stock heifers \$3.50@4.00.

Only small variation has been noted in the market for cows and mixed butchers' stock, supply has been but moderate demand fair as a rule and attractive prices have prevailed with only occasional soft spots on the commoner and canning grades. Heavy bulls have found slow sale at times, especially during the last week, but butchers and feeders have been selling very well. Veal calves have shown an increasing tendency in receipts, but prices have changed very little.

On the whole the market has been very much of a March average so far as fluctuation in prices have been concerned, the range of prices spreading as a natural result of the spring clean-ups of many feed yards. There is nothing in the present trade condition pointing to severe change in the near future.

**HOGS.**—Marketing of hogs for the month of March has been of liberal volume, reaching 725,000, and showing an increase of around 95,000, compared with March of last year,

while compared with same month in 1897, an increase of 150,000 appears.

Of the total arrived for the month the eastern slaughterers have taken nearly one-third, the number footing up a round total of 220,000. To this increased demand can be largely attributed the fact that the market has been a fairly even one for the entire month, fluctuations not being wide at any time and closing prices being right close to quotations prevailing on first days, the bulk of all the 725,000 arrived selling between \$3.75@3.90.

The shippers have been demanding smooth hogs running to strong weight as a rule, but have lately been taking hold of the bacon weights quite freely and causing more of a hustle from the regular bacon buyers, as a result there has been a narrowing down in the range between light and heavy, but with the fat-back still commanding a small premium over all other weights.

Stags and coarse broad sows have been coming into disfavor earlier than usual, and are poor property to send in with load lots of good hogs; they won't sell with the load and are discounted anywhere from 25 cents to \$1.00 per cwt., big coarse old stags being the hardest sellers.

General quality of hogs coming is excellent and the market appears to be on healthy footing at close around present prices with a chance for gradual advance later in the spring.

**SHEEP.**—March receipts of sheep were 320,000. While liberal, the number has not been up to the figures of March last year by about 20,000. The beginning of the month the market did not present an encouraging outlook, but a strong demand sprang up which has stimulated prices and sheep have made an advance of good strong 40@50 cents with heavy exports selling freely at top of the market. Lambs have advanced 75 cents to \$1.00 per cwt. and are selling freely. The best heavy export sheep are selling at \$4.75@5.00, good light and handy weight muttons \$4.40@4.65; prime Colorado and Western lambs around \$5.75 and up to \$5.90, best native lambs \$5.50@5.60. Shorn lambs sell around 75 cents under those in the fleece. Only a few spring lambs coming and selling from 80@12½ cents per pound.

The action of the Texas Cattle Raisers' Association in unanimously adopting a resolution not to ship any live stock to Chicago until the terminal charge of \$2 a car for switching in the yards is removed, is not received kindly with Chicago men, and it is stated that they are using every effort to have the charge reduced or removed.

In round numbers Chicago received 291,000 head of the 559,000 head of cattle, hogs and sheep received at Chicago, Kansas City, Omaha, and St. Louis last week.

## RANGE OF PRICES.

### SATURDAY, MARCH 25, 1899.

	Open.	High.	Low.	Close.
PORK—(Per Barrel)				
May.....	9.15	9.25	9.10	9.22½
July.....	9.30	9.37½	9.22½	9.35
LARD—(Per 100 lb.)				
May.....	5.32½-5	5.37½-6	5.32½-5	5.37½-6
July.....	5.47½	5.55	5.47½	5.55
September ..	5.60	5.65	5.60	5.65
RIBS—(Boxed 25c. more than loose)				
May.....	4.77½	4.82½	4.75-7½	4.80-2½
July.....	4.90	4.95	4.87½	4.92½
September ..	5.00	5.07½	5.00	5.05-7½

### MONDAY, MARCH 27, 1899.

	Open.	High.	Low.	Close.
PORK—(Per Barrel)				
May.....	9.27½	9.35	9.25	9.27½
July.....	9.45	9.50	9.40	9.42½
LARD—(Per 100 lb.)				
May.....	5.40	5.45	5.40	5.42½
July.....	5.57½	5.57½	5.55	5.57½
September ..	5.67½	5.70	5.67½	5.70
RIBS—(Boxed 25c. more than loose)				
May.....	4.82½	4.85	4.82½	4.85
July.....	4.95	4.97½	4.92½	4.97½
September ..	5.05	5.10	5.05	5.07½

### TUESDAY, MARCH 28, 1899.

	Open.	High.	Low.	Close.
PORK—(Per Barrel)				
May.....	9.27½	9.27½	9.12½	9.12½
July.....	9.40	9.42½	9.27½	9.27½
LARD—(Per 100 lb.)				
May.....	5.42½	5.42½	5.32½	5.32½
July.....	5.55	5.55	5.45	5.45
September ..	5.67½	5.67½	5.60	5.60
RIBS—(Boxed 25c. more than loose)				
May.....	4.82½	4.82½	4.77½	4.77½
July.....	4.95	4.95	4.87½	4.90
September ..	5.07½	5.07½	5.02½	5.02½

### WEDNESDAY, MARCH 29, 1899.

	Open.	High.	Low.	Close.
PORK—(Per Barrel)				
May.....	9.15	9.25	9.12½	9.22½
July.....	9.30	9.37½	9.27½	9.35
LARD—(Per 100 lb.)				
May.....	5.30	5.35	5.30	5.35
July.....	5.47½	5.50	5.45	5.50
September ..	5.57½	5.62½	5.57½	5.62½
RIBS—(Boxed 25c. more than loose)				
May.....	4.77½	4.82½	4.77½	4.82½
July.....	4.90	4.92½	4.87½	4.92½
September ..	5.02½	5.05	5.02½	5.05

### THURSDAY, MARCH 30, 1899.

	Open.	High.	Low.	Close.
PORK—(Per Barrel)				
May.....	9.17½	9.20	9.10	9.15
July.....	9.30	9.35	9.25	9.27½
LARD—(Per 100 lb.)				
May.....	5.32½	5.32½	5.27½	5.30
July.....	5.45	5.45	5.42½	5.42½
RIBS—(Boxed 25c. more than loose)				
May.....	4.77½	4.80	4.75	4.77½
July.....	4.90	4.92½	4.85	4.87½

### FRIDAY, MARCH 31, 1899.

A HOLIDAY.

## Chicago Live Stock Notes.

Receipts of live stock here last week were: Cattle, 52,349; hogs, 169,379; sheep, 75,773, against 44,516 cattle, 151,801 hogs, 73,417 sheep the previous week; 46,013 cattle, 142,362 hogs, 76,719 sheep the corresponding week of 1898, and 47,030 cattle, 91,562 hogs, and 68,968 sheep the corresponding week of 1897.

Shipments last week were: Cattle, 18,464; hogs, 54,134; sheep, 12,026, against 17,886 cattle, 48,452 hogs, 9,054 sheep the previous week; 17,249 cattle, 34,948 hogs, 19,349 sheep the corresponding week of 1898, and 14,448 cattle, 26,373 hogs, and 15,272 sheep the corresponding week of 1897.

Hogs packed at Chicago last week, 121,500, against 114,700 the previous week, 113,500 a year ago, and 65,200 two years ago. Armour

# CLING-SURFACE...

Will Increase the Transmitting Power of  
Your Belts and Preserve Them.

CLING-SURFACE MFG. CO., 190-196 VIRGINIA STREET,  
BUFFALO, N. Y.

packed 21,800; Anglo-American, 11,000; Boyd & Lunham, 6,000; Chicago, 5,300; Continental, 6,800; Hammond, 4,300; International, 10,500; Lipton, 4,600; Morris, 7,700; Swift, 23,000; Viles & Robbins, 11,000, and city butchers 9,500.

Shipments of hogs from Chicago last week, 54,134, the largest week's shipments in over three years, or since February, 1896. About 30,000 of the 54,134 went to Boston.

Average weight of hogs received at the Chicago stockyards last week, 233 lbs., the heaviest since the first week of last January. Average the previous week, 232 lbs.; a month ago, 228 lbs.; a year ago, 232 lbs.; two years ago, 227 lbs., and three years ago, 246 lbs.

### Chicago Provision Market.

A revival of the foreign demand for meats and lard exerted a strengthening influence on provisions during the closing days of last week. Another factor was the advance in grains. Liquidation by May holders prevented prices from going up rapidly, but offerings were well taken, and a good part of the liquidation is over. Hogs still keep over the product. The non-speculative cuts, such as hams and others, are firmer than the speculative. It is generally conceded that there will be no break in provisions between this and May 1, but there will be a scalping time, with prices up and down within moderate limits and with pretty certainly some improvement before long. The outcome will depend largely on corn.

Edward R. Dillingham says: "Lard is about the only fat that has not had a considerable advance. It stands just about where it did Dec. 1. Since that time tallow is up 1c a pound; the better grade of cotton oil up 7c a gallon, or about 50 per cent., and oleo oil, which was around 6½c Dec. 1, has been as high as 11c, but it is now back to 8c. The scarcity of tallow has been a subject of comment for some months, and it has gotten to a point now where soapmakers are advancing the price of their product with that as an explanation. The tallow scarcity goes back to the Australian drought of over a year ago and to the resulting scarcity of cattle. A well-known soapmaker in Chicago a few days ago, direct from Australia, said he had been half around the world without finding any tallow stocks at all. The scarcity is severest abroad, particularly in England, where reliance has been so largely on Australian supplies. In January the exports of tallow from this country were over 10,000,000 pounds, almost double the 1898, and they were about as much in December. The stocks of cottonseed oil used for edible purposes are small and prices higher. The seed generally South was impaired by rain, and Texas alone was able to turn out much prime oil. Cottonseed oil consequently has not been so sharp a competitor with lard, and prime cotton oil which sold at 13c in December is around 20c now. Lard people believe that the oil and fat situation is certain to have some effect on their

product. There has been an improved lard export demand for the past two weeks. The cotton oil season is about over, and the supply of good seed from which prime oil must be made will not be renewed before August or September."

### Fire in Armour Hair and Felt Works.

The Armour Curled Hair & Felt Company's works, at Thirty-second street and James avenue, Chicago, were destroyed by fire on Monday. The loss was \$250,000, covered by insurance. The fire was a most severe one. Twenty-five engines, two fireboats and 250 firemen were at work.

The glue works just west of the building were threatened, catching fire several times, but, fortunately, were saved. The company is to be congratulated that this damaging conflagration—bad enough as it was—did not reach up into a loss of a million dollars, as it seemed at one time it certainly would.

At the present writing five bodies have been recovered from the ruins and three more are still missing. Armour & Company are doing everything in their power for the injured, and orders have been issued by the firm to take care of the families of those who lost their lives.

There was no session of the Chicago Board of Trade yesterday, it being Good Friday. The exchange will also be closed on Tuesday next, it being election day in Chicago.

### Buffalo Live Stock Review.

**CATTLE.**—The receipts were fairly liberal again this week about 150 cars in all, or about the same number as a week ago. The market was one of the dullest and lowest of the season on all grades, but desirable fat cow and heifer stock on handy pony fat light steer grades. Heavy export and good shipping steers were fully 15 to 20c lower, while plain and medium steers ruled all of 25c to 35c per cent off before the day closed and a few loads went over unsold. The export demand was very light, even at the decline, but about all of these were cleaned up at the low prices. The best steers sold at 5.45c to 5.60c. Good exporters, 5.10c to 5.40c, with good shipping at 4.85c to 5.00c. Mediums sold at 4.50c to 4.80c and light Jersey to good handy fat steers 3.75c to 4.40c. Fat heifers, \$4.35c to 4.75c; light to good, \$3.60c to 4.25c; fat cows good to choice 4.00c to 4.40c. Poor to fair, 2.25c to 3.85c. Bulls were steady for sausage and butcher lots at 3.40c to 4.00c, but heavy export bulls were lower, at 3.90c to 4.25c. Stockers and feeders were in lighter supply, but also sold at lower prices, or from 3.50c to 4.25c, a few fancy feeders at 4.40c to 4.50c, and good to extra good color calves 4.60c to 4.90c. Milk cows were in fair supply and steady for good ones. A fancy sowsayer selling up to \$65, but generally from \$30 to \$42 per head. Veal were steady for good ones at 6.25c to 6.75c; others 4.00c to 6.00c per cut.

**HOGS.**—Receipts were fairly liberal; 148 cars this week. The market opened dull and irregular for the lighter grades, and pigs, but about steady for good weights, the bulk of offerings of the early arrivals being composed of pigs and light grades, fully 75 per cent. of the receipts being these kind, but later in the week more heavy hogs came to hand, and Thursday's supply contained more good weight hogs than have been received any one day in

a long time. Monday Yorkers sold at 3.95c to 4.00c; light lots, 3.85c to 3.90c; pigs, 3.80c to 3.90c, mostly 3.85c. Roughs, 3.40c to 3.60c. Tuesday prices ranged as follows: Good weight Yorkers, 4.05c to 4.07½c; good mediums, 4.10c; good heavy, 4.10c to 4.12½c; pigs, 3.85c to 3.90c. Wednesday's trade was dull and easier. Yorkers, good weights, 3.92c to 3.95c; light do., 3.85c to 3.90c; mixed packers, 4.00c; mediums, 4.00c to 4.05c, a load of prime heavy of 423 lbs, selling at 4.15c; pigs, 3.80c to 3.85c.

Thursday, with continued light receipts, the market was a nickel higher. Good York weights sold at 3.95c to 4.00c; light lots, 3.90c to 3.95c; mixed packers, 4.05c; mediums 4.05c to 4.10c; good heavy, 4.10c; roughs, 3.35c to 3.60c; stage cars have sold all the week at 2.50c to 3.00c.

**SHEEP AND LAMBS.**—The receipts were moderate this week, only 98 cars. The market opened with a good demand and prices higher, but trade has ruled very uneven all the week, but generally higher up to Thursday, when there was a decline of 15 to 20c, in lambs. Sheep have been scarce and steady all the week, and yearlings also scarce and strong. The opening sales of best wool lambs were at 5.90c to 6.00c, a few at 6.05, but on Wednesday the market had advanced to \$6.30c to 6.35c, with fair to good lots at 5.90c to 6.25c; culs and common, 4.50c to 5.75c; clipped lambs selling at 5.00c to 5.35c; but Thursday with the bulk of the supply of the too heavy order, 6.00c to 6.20c was the top price for wool lambs and 4.25c to 5.90c for culs up, while best clipped lambs sold at 5.00c to 5.15c, and about six loads of lambs held over. Top lots mixed wool sheep have sold at 4.85c to 5.15c, with culs to good 3.50c to 4.75c; wethers and yearlings, 5.10c to 5.35c; clipped sheep, 3.85c to 4.25c, and all were sold. A large part of the lambs coming are of the fed Western kind, and these generally sell at fully 10 to 15c. below the native kind.

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QUALIFIED AND EMPOWERED to act as executors, administrator, trustee, guardian, and assignee, and as receiver and custodian of funds under orders of Court.

THE NORTH AMERICAN TRUST COMPANY has been designated "Fiscal Agents of the Government of the United States," in Cuba, and has established offices at SANTIAGO and HAVANA, and is prepared to buy and sell drafts on and to make payments in Cuba, and to transact a general banking business.

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**APEX BRAND**

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Exporters of

**PROVISIONS and COTTONSEED OIL.**

OLEO AND NEUTRAL A SPECIALTY.

804-806 Royal Ins. Bdg.,

CHICAGO.



**TRADE WITH FRANCE.**

In a report to the State Department calling attention to the trade possibilities with France, Consul Skinner says:

"American hams are sold here at Marseilles in vast quantities every day, and yet the consumer does not know an American mark and supposes that he is getting 'Prime Yorkshire' or anything but a Chicago ham. It is the same with sausages. These are made in the United States in imitation of the peculiar sausages of Europe, and are, in fact, much better than the articles they imitate; but they are always sold as of English origin and consumed as such. Here we have staple products for which an established market exists, yet they are absolutely unidentified with the country of origin and therefore are at the mercy of adverse legislation. It seems to be evident that a determined effort should be made to put American goods as such before

the people for the purpose of establishing a reputation among the consumers themselves. It is not sufficient to simply advertise in the American way. We must have young men trained in foreign customs, familiar with the commercial languages and equipped with tact and patience. Few more important markets are to be found in the world than this; and yet in spite of exchanges amounting to many millions of dollars between the ports of America and Marseilles, the American flag has not been seen in the harbor for at least three years, except floating from a few yachts, and the popular ignorance of the United States and its resources is great."

army, have not been completed. A number of the leading butchers hesitate, fearing it may not be a success. The public discussion of the subject has aroused the slaughterers of the East whose business is naturally prejudiced by Chicago beef.

**U. S. Appraisers' Decisions.****Paprika.**

It is held that paprika is capsicum, or red pepper, and dutiable at the rate of 2½ cents per pound under paragraph 287, Act of 1897.

This decision was given in the matter of the protests of Knauth, Nachod & Kuhne against the decision of the Collector of Customs at New York. This commodity was assessed for duty as a spice at 3 cents per pound, and was claimed to be dutiable under paragraph 287 of the tariff act, at 2½ cents per pound. The protest of the importers was sustained.

**New York Produce Exchange Notes.**

Produce Exchange memberships sold on Wednesday at public sale at \$215 and \$230.

Proposed for membership: Edgar Atheling Hall (Northern Publishing Co.), by Carl F. Bond.

Visitors at the Exchange: E. A. Driver, H. J. Straight, E. W. Wagner, Paul Hamill, C. D. Boyle, Edward H. Bingham, Chicago; E. Robinson, Liverpool, England; R. D. McCurdy, Baltimore; Geo. B. Thompson, Lockport; H. Horan, Philadelphia; E. C. Andres, Boston; E. G. Duret, Dayton, Ohio; Ward Ames, Duluth; W. H. Hotchkiss, Buffalo; Jay Chapin, Boston.

**Pork Packing.**

Special reports show the number of hogs packed since March 1 at undermentioned places, compared with last year, as follows:

March 1 to March 22—	1898.	1897.
Chicago .....	380,000	340,000
Kansas City .....	140,000	172,000
Omaha .....	102,000	88,000
St. Louis .....	92,000	62,000
Indianapolis .....	45,000	46,000
Milwaukee, Wis. ....	22,000	32,000
Cudahy, Wis. ....	26,100	15,000
Cincinnati .....	31,000	35,000
St. Joseph, Mo. ....	62,500	15,000
Ottumwa, Iowa .....	28,100	28,900
Cedar Rapids, Iowa .....	9,100	22,100
Sioux City, Iowa .....	23,000	20,000
St. Paul, Minn. ....	21,000	23,000
Louisville, Ky. ....	27,000	21,000
Cleveland, Ohio .....	17,000	17,000
Wichita, Kan. ....	6,000	10,000
Marshalltown, Iowa .....	7,100	8,500
Nebraska City, Neb. ....	9,000	16,000
Bloomington, Ill. ....	3,100	7,500
Clinton, Iowa .....	2,000	5,500
Lincoln, Neb. ....	4,000	4,300

The plans for concerted action by the meat dealers of Pittsburgh, Pa., toward buying and killing their own cattle in place of further dealing in Chicago dressed beef, as a result of the charges against the beef furnished the

**A Good Indication of Prosperous Times.**

The Bullock Electric Mfg. Co., of Cincinnati, Ohio, moved into their Norwood plant in December, and, at present, although their increased facilities have more than trebled their output, they have so much work ahead of them that this week they have begun working night and day. When this firm had its factory at Hunt and Broadway, it was recognized as one of the large electrical establishments of the country. The new plant, which the Bullock Electric Mfg. Co. have built at East Norwood, is one of the largest electrical establishments in America, and no plant is better equipped with facilities for turning out work and modern conveniences in machine shop practice. All their machine tools are driven with individual motors, and the entire absence of belts and shafts makes it a novel factory, which is well worth a visitor's time to inspect, even if he is not especially interested in machine shops.

To....  
**Cottonseed Oil Manufacturers.**

Does your oil give trouble in refining?  
Are you making too much foot or is your shrinkage too great?

Do you want to avoid the formation of free fatty acids in your stock?

Are you getting the full yield of oil from your seed?

Are you making the highest grade of oil possible from your stock?

Is there too much oil left in your cake or meal?

Do you have trouble in pressing?

Are you bleaching, deodorizing or settling your oils in the best and cheapest way consistent with good results?

Have you off grades you want to bring up to market requirements?

Do you want to make "cotto," lard or other cooking compounds from your oil?

• • •

The above are but few of the many points constantly presented to the manufacturer. Small troubles, if not speedily corrected, increase to the point of actual loss in running your plant. Should you have difficulty in any of your operations, we will give you practical suggestions and advice, gained by years of experience.

Practical information and instruction by a practical man given on cotton oil manufacture in all its branches.

Address

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Official Chemists of the N. Y. Produce Exchange.  
284-286 Pearl St., New York City.

# WHAT IS PERPETUAL MOTION?

We heard of something the other day that approached it.

Drop a cent in the slot and out comes a clove.

Drop the clove in the slot under

your nose and out comes a scent.

Don't drop a dime in any slot and expect to get a dollar's worth of goods in return.

When you drop a dollar in the slot

with us, we guarantee you 100 cents worth of results.

**WEST CARROLLTON**

**PARCHMENT COMPANY,**  
West Carrollton, O.

Davies Warehouse & Supply Co.,  
Chicago, selling agents.

## KANSAS CITY.

### Live Stock Review.

The receipts and slaughter for the past week, with comparisons, as follows:

	Cattle.	Hogs.	Sheep.
Kansas City	28,510	61,930	19,030
Same week 1898...	23,052	55,617	17,066
Same week 1897...	24,264	50,865	21,002
Same week 1896...	26,031	43,549	22,571
Chicago	53,600	107,000	76,100
Omaha	11,400	42,200	36,800
St. Louis	11,200	35,500	4,200
St. Joseph	3,700	24,300	4,400
Kansas City	28,500	62,000	19,000
Total	107,800	331,000	145,000
Same week 1898...	91,000	256,400	124,700

Packers' slaughter:

	Cattle.	Hogs.	Sheep.
Armour Pack. Co.	5,141	23,010	5,404
Swift and Co.	3,513	16,515	8,635
S. & S. Co.	5,204	2,840	1,439
Dold Pack. Co.	987	5,291	164
Fowler, Son & Co.	119	6,479	
Butchers	253	286	172
Total	15,217	54,430	15,814
Past week	12,548	45,020	11,555
Same week 1898...	13,112	50,151	14,551

**CATTLE.**—Larger receipts during the past week in the four leading markets had a depressing effect, more noticeably so at the close of last week. The highest price paid for well finished cattle being on Tuesday, when some 1,672-lb average sold at \$5.50. The prices on choice heavy and extra light was not so pronounced, but the other grades of fat cattle were from 10@15c. per 100 lb lower. The shipping trade was in fair volume and helped the market out considerable; some 208 cars sent to the seaboard, was a noticeable increase over that of corresponding week one year ago, when only 22 cars went forward. Western cattle were in fair request, and while some well finished Colorados of 1,610-lb average sold as high as \$5, still the larger bulk of the Western steers sold at from \$4.25@\$4.50. Western cows, however, were scarce and sold at good prices. The same remarks applicable to the native cows and heifers; they were strong the entire week, the supply being small. The quarantine or Southern Texas cattle held their own in a remarkable manner. While a few fancy special animals sold at \$5.80, such must only be looked upon as an advertisement; otherwise some Whitefaced Indian cattle sold at \$4.75, but the bulk of the steers for the week from \$3.90@\$4.45, remarkably good prices. The stocker and feeder market was very strong and active during the entire week. The best grades selling rapidly, in fact all grades were quick movers. The supply was small. Shipments to the country for the week 192 cars, of 6,718 head, against 257 cars for the previous week, and against 248 cars, or 9,232 head, for corresponding week one year ago. The outside purchasers of cattle for the

past week headed by Eastman with 957 head, Schwarzschild & Sulzberger 671, Ackerman 481, Kraus 357, Balling 322, United Dressed Beef Co. 103, Cudahy 144, with several other purchasers ranging in the neighborhood of from 100 to 200 head. This week opens with a pretty fair supply of cattle; Monday 5,920, Tuesday 7,254, Wednesday 7,140. So far the highest price paid this week for beef cattle of 1,410-lb average \$5.35. The market looks from 10@15c. lower so far. The light and handy-weighted steers are quickly cleaned up and the decline not so noticeable. Cows and heifers are in small supply and meet with ready sale; some 1,210-lb average cows as high as \$4.40. Some heifers of 591-lb average at \$4.40. While a few light bulls sold at the fancy price of \$5, otherwise the price for 1,510-lb average bulls \$4.05; the bulk are selling in the neighborhood of \$3.75. Range Texas in pretty fair supply and good demand; some 1,012-lb average steers selling at \$4.35, with some 846-lb average cows at \$3.15. Some fancy Colorados are offered; in fact some 1,424-lb average selling at \$5. The quarantining or Texas division shows ready sales for all offerings; the highest price paid so far this week for 1,427-lb average \$4.65, but the largest bulk of steers so far offered selling over the \$4 mark; 1,185-lb average cows at \$3.85; 555-lb average heifers at \$4, and the bulk ranging from \$3.25 to \$3.80. The weather being bad for the past few days, quite a fall of snow, has had a dampening effect on the stocker and feeder market; but there is no doubt if the weather clears up that the old prices will again be paid as the offerings are not over large.

**HOGS.**—Taken as a whole the market for the past week on hogs was a very even one. On Monday tops stood \$3.72½, the bulk \$3.55 @ \$3.65, while on Wednesday and Thursday the bulk stood from \$3.50@\$3.70. The highest prices reached on Tuesday of last week for hogs, \$3.80, but the week finally closed with exactly the same prices as in vogue on Monday. Tops, \$3.72½, with bulk \$3.55@\$3.65. For corresponding week one year ago tops

stood \$3.80, with the bulk \$3.60@\$3.70, so there was not much difference in prices from that of one year ago. Heavy hogs ranged through the week from \$3.60@\$3.77½, mixed packing \$3.55@\$3.65, lights from \$3.35@\$3.55, with pigs in good demand from \$3@\$3.40. The total shipments from outside purchasers, 6,215. The receipts this week on Monday 5,972, on Tuesday 13,112, on Wednesday 14,080. Monday opened with a great deal better quality of hogs than is usual on such days. The market closing on that day, tops \$3.75, bulk \$3.50@\$3.70, mixed packing \$3.50@\$3.65, heavy hogs \$3.55@\$3.75, choice medium butcher hogs \$3.72½, light mixed \$3.40@\$3.55, with pigs strong at \$3@\$3.25. On Tuesday an advance of from 2½@5c. on most of the grades in the morning, but towards the end of the day the advance was lost. At present writing there is a weaker feeling of from 2½@5c. all along the line. Tops \$3.80, with the bulk \$3.55@\$3.65, mixed packing \$3.55@\$3.60. Mexico wants some heavy fancy hogs, and therefore the prices on such fairly maintained, running from \$3.65@\$3.82½. Choice mixed butcher hogs can be purchased at \$3.72½, light mixed running from \$3.40@\$3.62½, with pigs still short, with firm values, the tops selling at \$3.50.

**SHEEP.**—Last week's market was a remarkably strong one; in fact prices from 10@15c. higher. Quite a few spring lambs of 60-lb average sold at the top of the market at \$8. Among other sales towards the end of the week 587 Mexican lambs of 74-lb average at \$5.40; some 390 Western wethers of 135-lb average at \$4.50; 880 mixed Texas of 57-lb average at \$4.25. This week so far the arrivals fairly large. On Monday 4,084, Tuesday 3,588, Wednesday 4,150. The quality is good and the market may be called strong and active. Some of the sales so far were some 1,226 Colorado lambs of 74-lb average at \$5.50; a bunch of 971 Texas mixed of 75-lb average at \$4.25; 255 Nebraska wethers of 95-lb average at \$4.40. Again quite a number of goats are coming into the market; a bunch of 531 of 70-lb average sold at \$3.75.

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**Cold Storage Houses**

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WATERPROOF, AIR TIGHT, CLEAN, A HIGH NON-CONDUCTOR  
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**PACKINGHOUSE NOTES.**

\* The Pennsylvania Senate has passed the oleo bill which permits its sale in that State when not colored. The vote was 42 to 4.

\* Permit has been granted to the Reading (Pa.) Abattoir & Hide Co. for the erection of a 16x40 three-story brick and stone factory, on Bingamon street.

\* The U. S. Department of the Interior, C. N. Bliss, Secretary, and the Treasury Department, have issued rules and regulations concerning cattle and other stock on Indian reservations.

\* The imports of mutton into London from all parts have increased from 400 carcasses in 1880 to nearly 4,500,000 in 1898, and the fact is brought out that the condition of frozen meat on arrival is improving.

\* The Missouri stockyards bill is dead, by a vote of 67 to 51. This bill, known as the Prather bill, was the same as the Kansas stockyards law, which is still unsettled, as the case is now in the United States Supreme Court.

\* Messrs. Thomas Gouland & Co., of New York, inspected the meat supplies from the port of New York for the navy during the war. This firm has inspected all the naval supplies going through this port for the past twenty years.

\* There is a bill before the Minnesota Legislature regulating the sale of "renovated" butter. It provides that it shall be unlawful to sell reworked or mixed butter unless it is plainly marked "Process Butter." Where tub or packed butter is remolded into prints it must be labeled "Tub Butter."

\* A compromise has been effected between the Central Freight Association and the packers, says a despatch from Boston, Mass., on the minimum weights of carloads of provisions and bulk meats. The railroads wanted 30,000 lb used and the packers 24,000 lb. They have agreed upon 26,000 lb.

\* The Senate committee of the Minnesota Legislature has voted to report for indefinite postponement the Chilton bill providing for State inspection of cattle, sheep and swine. It is said that there is little doubt that the action of the committee will be approved by the Senate, and that the bill will be finally killed by that body. In our last issue we told of the strong opposition to the bill on account of its unjust provisions.

\* Reports have been received by the Minnesota State Dairy Commission of two shipments of butter from that State that scored 97 points in the Manchester (England) market, and were sold there at gilt-edge prices in competition with the best Danish and Swedish butter. This butter came from the Albert Lea creamery, Minneapolis, which has been shipping 1,200 lb per week to London or Manchester for a year. It is not made golden, but light colored, as the Britishers are accustomed to it. It fetches 23 to 24½ cents a pound there, which is about a cent higher than the market in New York, after paying ocean freights.

\* Western cattlemen are making a study of the Cuban beef trade. Frank K. Landers, of Kansas City, says on this point: "For the next two years Cuba will get the main portion of her supply of beef from Venezuela. Havana firms of large capital have been buying heavily since the cessation of hostilities at the rate of about 50,000 head a month. They maintain that these cattle are better than ours for the Cuban market, as they are raised so much farther South they can stand the hotter climate. Nevertheless, Western shippers are figuring on establishing a line of beef steamers from either Galveston or New Orleans to Havana, in order to compete with the South American cattle. The 'Red D' line of steamers will probably be ready to take next spring's output of steers, corn fed, in transit to Ha-

vana, Cienfuegos and Santiago, ports which now receive practically their entire beef supply from South America. It is believed that, while the South American beef is somewhat cheaper, because of more extensive ranges for grass and very much lower wages, the better quality of the American range bred and corn-finished beef will sooner or later dispute the market with the South American product."

\* The annual report of Mr. John Hyde, statistician of the U. S. Department of Agriculture, on the number and value of farm animals, will soon be distributed. The report will show an increase in the number of sheep and milch cows and a decrease in the number of horses, mules, swine and meat cattle other than milch cows, with a general increase in value. A decrease of 1,269,972 in the number of meat cattle other than milch cows, is accompanied by an increase of \$25,634,501 in total value, the average value per head increasing from \$20.92 to \$22.79. In the case of milch cows there is an increase of 140,220 in number; of \$39,420,000 in total value; of \$2.21 in average value per head; and in that of sheep an increase of 1,457,403 in number; of \$14,976,397 in total value and of 29 cents in average value per head. In the case of swine also there is a decrease both in number and total value, the decrease in number being 1,108,362, and that in value \$4,241,666. In nearly all the great agricultural States of the Central Mississippi Valley there is a decrease in average value per head, but throughout almost the entire South as well as in most of the Eastern States and on the Pacific coast there is an increase in average value, the net result being an average differing only one cent per head from the average of last year. The total value of farm animals is conservatively estimated at \$1,997,010,407, an increase of \$108,355,482, or 5.74 per cent., during the past year.

**A Fish Trust.**

A movement has been started at Camden, N. J., toward the incorporation of the Philadelphia Fish & Game Co., to have a capital of \$1,000,000. The object of this organization, it is alleged, is not to fight or antagonize the small fish dealers, but "to protect and co-operate with them to their mutual advantage," and provide better service for the general public.

**NOTES FROM CANADA.**

A scheme is said to be nearing completion in Montreal, Canada, for the formation of a syndicate, with American and Montreal capital of \$500,000 to \$1,000,000 for supplying the Canadian and British markets with dressed meats. The syndicate expects to be ready to operate by next September or October. It is proposed to slaughter cattle, hogs and sheep west of Toronto, and ship the meats in refrigerator cars to Kingston, Ottawa, Montreal and Quebec, where there will be refrigerated warehouses from which to supply the trade. Application will be made to the present session of the British Parliament for permission to kill American cattle in bond for transatlantic shipment. For this privilege, the syndicate is willing to pay the Government 25 cents on each animal. Negotiations are now said to be pending with large refrigerator warehouses in Britain to receive and dispose of the dressed meat, should the killing privilege be obtained.

The Brantford (Ont.) Co-operative Pork Packing Factory has been fairly launched, thousands of dollars having been subscribed for the project by the farmers and citizens of the district.

A bill giving power to raise \$10,000 as a bonus for a pork packing establishment in the village of Winchester (Ont.) has been passed.

A well attended meeting was held at the Board of Trade rooms, St. Johns, N. B., in the interests of pork raising and packing. Addresses were made by Premier Emmerson, Hon. Mr. Labillois, Secretary of Agriculture Peters and others. After much discussion a committee was appointed to confer with the Government as to the establishment of a pork packing plant at St. Johns.

**Protest of the Laing Packing and Provision Company.**

The Laing Packing & Provision Company, of Montreal, has addressed a letter to the Premier of the Province of Quebec, Canada, the Hon. F. G. Marchand, in relation to the proposed new abattoir in that city. The letter is of interest not only to our readers in Canada, but in this country and Europe as well. It is as follows:

Mr. Premier.—A paragraph in the Montreal



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Gives the Mildest Cure and the Brightest Meat.  
Produces the Finest Flavor and Gives Weight.  
Prevents Ropy Pickle and Slimy Meats.

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QUICKNESS, POWER IN ACTION,

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H. R. BENNETT, 1217 Filbert St., Philadelphia.

"Gazette" from Quebec states that Messrs. Hollinshead & Gunnes, of London, England, waited on the members of the Government, and explained their abattoir scheme, and that they wished the Government to guarantee the interest on \$500,000 worth of bonds, and they will then proceed to construct and operate abattoirs in Levis, etc. On behalf of my company, I respectfully object to the Government guaranteeing any interest on bonds of the proposed company, or of granting a subsidy to any proposed company for that purpose, and further beg to lay before you the following facts:

1. No objection can be made to any company establishing an abattoir company if private capital alone is employed in it, but if the Government is asked to grant aid to enable a company to compete against private capital it means that private capital would be at a very great disadvantage.

2. The company of which I am the president have invested \$500,000 in the business, and our banking means are such that we are able to employ as much money again about the business when its conditions justify us in doing so.

3. Our company was established in 1893 by letters-patent issued by the Lieutenant-Governor-in-Council of the Province of Quebec. We took over the business of "M. Laing & Sons," which had been established in Montreal for over twenty-five years. We have never had, and have never asked for Government aid in the conduct of our business. We buy cattle and hogs all over this province, as well as in Ontario and Manitoba, and pack and cure the products for the local trade in Canada as well as for export to all countries. Yearly we export a very large quantity of bacon cured in our establishment for the English market. We employ in our establishment constantly upward of 300 hands.

4. The Government in granting aid to a corporation, firm or individual in the same line of business as ourselves, would be directly legislating against us, and interfering with our private vested rights.

5. We certainly would object to bacon being sold in the English market by a company carrying a Government aid with it, against ours, and thereby enabling our competitors to sell at a lower figure than we could without Government aid.

6. No abattoir or packinghouse at Levis or Quebec could be operated and run with cattle and hogs bought in that district; they would have to buy in both provinces and thereby come in direct competition with private capital.

7. If Government aid were granted to an abattoir or packinghouse at Levis, the Government thereby would be legislating directly against Montreal, taking away the trade from Montreal, which had been gathered together by private enterprise, and at the same time Montreal would be called upon to contribute in taxes its proportion to this aid and take away its own trade.

We respectfully trust that no aid will be granted to any concern, and thereby allow it to come into an unjust competition with our company.

Trusting that this letter will receive the favorable consideration of the Government, I have the honor to be, Mr. Premier, your most obedient servant,

The Laing Packing & Provision Co. Ltd.

## THE ENGLISH GOVERNMENT'S BILL ON FOOD ADULTERATION.

(Concluded from last week.)

### PART III.—SUPPLEMENTAL.

20.—All powers and duties vested in or imposed on the Secretary for Scotland by the Sale of Food and Drugs Acts shall be vested in or imposed on the Local Government Board for Scotland.

21.—This act shall apply to Ireland, with the substitution for "the Board of Agriculture" of "the Lord Lieutenant acting by the advice of the Privy Council."

22.—In this act, unless the context otherwise requires, the expression "margarine-cheese" means any substance, whether compound or otherwise, which is prepared in imitation of cheese, and which contains fat not derived from milk; the expression "cheese" means the substance usually known as cheese, containing no fat derived otherwise than from milk. The expression "local authority" means any local authority authorized to appoint a public analyst under the Sale of Food and Drugs Act, 1875. Other expressions have the same meaning as in the Sale of Food and Drugs Acts, and an offence under this act shall be treated as an offence under those acts.

23.—(1) This act may be cited as the Sale of Food and Drugs Act, 1899, and the Sale of Food and Drugs Act, 1875, and the Sale of Food and Drugs Act Amendment Act, 1879, and the Margarine Act, 1887, and this act may be cited collectively as the Sale of Food and Drugs Acts, 1875 to 1899, and are in this act referred to as the Sale of Food and Drugs Acts. (2) This act shall come into operation on the first day of January, 1900.

According to our latest information from London, the bill has passed its second reading by a vote of 212 to 18. Mr. Long, of the Board of Agriculture, then moved that the bill be referred to the Standing Committee on Trade for its final report preparatory for its third reading.

### Facts About Newport News Abattoir Co.

Work was to have been begun to-day on the new plant in Newport News, Va., of the Newport News Abattoir Company, the organization of which was told of in a previous issue of this journal. It is expected that the plant will be finished in September. President E. S. Palmer, of Philadelphia, said that the company would start with about 150 men, and increase the number as they go along as the demands of the business justify. Among the products of the abattoir will be lard, wool, neat's foot oil, glue, butterine, tallow and grease, oil, hides and fertilizer.

Among those who have subscribed to the \$1,500,000, half preferred and half common stock of the company are J. E. Ridgway, president of the Quaker City National Bank, Philadelphia, said to be worth about \$10,000,000; B. J. Woodward, vice-president of the Tenth National Bank of Philadelphia; Dr. L. S. Filbert, president of the Vulcanite Paving Company, said to be worth about \$60,000,000; W. G. Huey, banker; Samuel B. Huey, lawyer; Charles H. Wartham, provisions and abattoir; Dr. Henry Beates, Jr.; David Hofer, wholesale meats; Charles H. Graham, said to be worth \$3,000,000; M. H. Stern, hides and tallow; C. K. Stern, hides and tallow; Isaac Katzenberg, hides and tallow; S. G. Levi, insurance broker, all of Philadelphia.



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**Special**  
Thermometers  
For  
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CHEMICAL  
BATH  
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LARD  
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HAM BOILING,  
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ETC., ETC.

Write for  
Catalogue.

Fig. B-8.



Fig. D-16.

President Palmer stated that when the company started up its trade with the West Indies they would have refrigerators put in vessels which they will engage.

### Mr. Armour Convalescing.

We are glad to state that Mr. P. D. Armour, the veteran packer, is gradually convalescing after his severe illness.

A building permit has been issued to A. Jennings & Co. for an addition to their soap factory at Spring Grove avenue and Alfred street, Cincinnati, Ohio, to cost \$7,000.

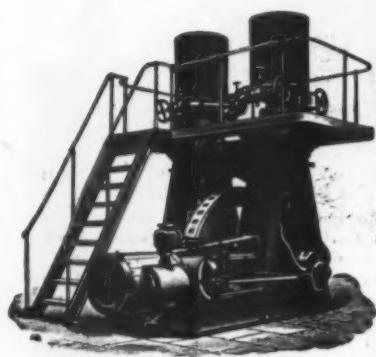
## PROPOSALS.

**PROPOSALS FOR SUBSISTENCE SUPPLIES.**—Office Purchasing Commissary, U. S. Army, No. 39 Whitehall street, New York City, N. Y., March 29, 1899. Sealed proposals for furnishing and delivering Subsistence supplies in this city for thirty days commencing April 15, 1899, will be received at this office, until 11 o'clock a. m. on April 8, 1899. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Supplies, opened April 8, 1899," and addressed to Major H. B. OSGOOD, C. S.

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A. H. HUTCHINSON, Manager Ice  
& Refrigerating Machine Dept.

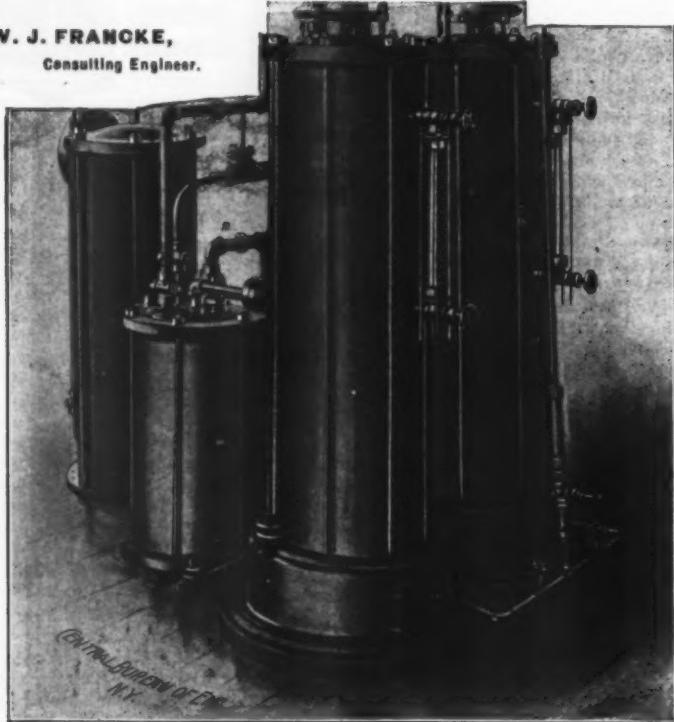
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# THE VACUUM REFRIGERATING CO.

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ARCTIC FREEZING CO.,  
Cold Storage & Freezing

119, 120 & 121 WEST ST.,  
Telephone 1053 CORTLANDT. NEW YORK.  
ROOTMANN & ROBINSON, Proprietors.

The Cudahy Packing Co. are to begin the erection of a \$20,000 storage building at Kansas City, Mo., which will be 60x125 feet. For the present the chill room will be kept cool with ice, but the company contemplates soon using refrigerating machines in all its branch houses. The building will be two stories and basement.

The large cold storage plant formerly operated by the LaCrosse Packing & Provision Co. has been leased to the Symon Provision & Packing Co., of Milwaukee, Wis.

CHAS. W. BOYER, M.E.

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EXPERT ON REFRIGERATING, ICE  
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Inspections and tests made to determine the most economical method of running a Refrigerating or Ice Making Plant. Errors of Construction Located and Corrected....

Designs, Specifications & Estimates Prepared.  
Expert supervision given for purchasers having  
plants in prospect or in process of erection.

Cold Storage House for Louisville.

The Henry Vogt Machine Co. have sold to C. W. Innman and Samuel Overbacher, of Louisville, Ky., one of the former's standard 40-ton ice making machines. This will be in-

JOHN R. ROWAND,  
MANUFACTURER OF

CHARCOAL

Re-Carbonized, Pulverized and Granulated  
For Chemical, Rectifying and Foundry Purposes;  
also for Ice Manufacturers a specialty.

ENTERPRISE MILLS, CLEMENTON, Camden Co., N. J.  
REFERENCES: U. S. Mint, Rosengarten & Sons,  
Stuart, Peterson & Co., Philadelphia. Warehousing  
and Cold Storage Co., Philadelphia,  
Philadelphia, Pa., March 3, 1898.

Mr. John R. Rowand,  
Dear Sir: We have been using your Re-carbonized  
Granulated Charcoal for a long time, and  
cheerfully add my testimony as to its quality  
and cleanliness, effectiveness as a filtering.  
Yours truly, JOHN W. EDMUNDSON,  
Chief Engineer, Philadelphia Warehousing and  
Cold Storage Co.

stalled in that city, and in addition to the ice plant, Mr. Innman will have a large cold storage warehouse with all improved equipments.

# Ice and Refrigeration

—The Anchor (Mo.) Cold Storage Co. has been formed. Capital, \$15,000.

—R. J. Graham is soon to build an extensive addition to his cold storage plant at Belleville, Ont.

—The Poland Creamery, of Poland, Ohio, has filed articles of incorporation with a capital of \$4,500.

—The Moerlin Brewing Company will build an addition to its storage plant at Pleasant street, Cincinnati, Ohio.

—The Mertensia Creamery Company, Limited, of Mertensia, N. Y., has been incorporated with a capital of \$5,250.

—C. E. Mullin, of Worcester, Mass., and J. E. Creed, of Rutland, Mass., are planning a creamery near West Pawlet, Vt.

—The Palace Storage Company, of Chicago, Ill., has been chartered with a capital stock of \$2,500. The incorporators are Herman H. Haaff, Edgar A. Haaff and Lewis E. Winters.

—An ice combination has been formed in Pittsburgh, Pa., by which the four leading artificial ice companies of that city will be merged into what will be known as the Consolidated Ice Company, capitalized at \$4,000,000.

—The Owensboro (Ky.) Ice Manufacturing & Cold Storage Company, of Davies County, has filed amended articles of incorporation and propose to increase its capital to \$75,000 with a view, it is understood, of increasing its capacity.

—The William Fait Packing Company plant at Boston and Patuxent streets, Canton, Ohio,

has suffered a loss of \$25,000 by fire. Mr. Wm. Fait, the president of the company, says that the company will at once refit and start the plant.

—The Alpine Creamery Co., of North Branch, Sullivan County, N. Y., has been incorporated with a capital of \$2,000. The directors are M. A. Hoffman, New York City; F. V. Wagner and Fred Knock, North Branch.

—An Indianapolis branch of the Xenia (O.) Brewing & Artificial Ice Company has been incorporated with a capital stock of \$35,000. The first directors are Daniel J. Hollencamp, H. Hollencamp, of Dayton; George P. Sohnen, Frank Ramsey and H. C. Armstrong.

—A company composed of W. L. Dickey, H. F. Williams, D. R. Hite and N. H. Loomis, of Topeka, Kan., and Thomas B. McPherson, of Omaha, has been chartered to engage in the manufacture and sale of ice at wholesale and a general cold storage and warehouse business at Topeka, Kan.

—The Consumers' Ice & Fuel Co. has been organized in Anderson, Ind., with Messrs. T. A. Norton, George Manning, M. C. Norton, F. C. Johnson, W. H. Bryan, W. J. Norton, of Anderson, and R. A. Edwards, of Peru, as stockholders. The stock is \$100,000. The new company will erect cold storage houses.

—It is said that the British Meat Trade Association, whose chief work is to furnish a weekly list of official prices of all sorts of frozen meats for cabling to Australasia, is not receiving sufficient support. Shippers

and growers, relying on these lists, as they are much appreciated, hope that nothing will occur to stop this information.

—The Temple (Tex.) Cold Storage & Ice Factory recently elected the following officers: A. Nicoud, president; Charles Meisterhaus, vice-president; P. L. Downs, secretary; J. C. Mitchell, manager; First National Bank, depository; A. Nicoud, Charles Meisterhaus, A. T. Stevens, A. Busch, Wm. J. Lemp, Wm. McGarry and P. L. Downs, directors.

—Fort Worth (Texas) is to have another cold storage plant. It is learned from Mr. Henry Steinfeldt, manager of the Anheuser-Busch Company, that his company is back of the enterprise. New buildings will be put up, involving an outlay of between \$25,000 and \$30,000. It is expected that the plant will be in operation by May 1 next. Mr. Steinfeldt has already leased four vaults to wholesale butchers who will sell Fort Worth refrigerated beef to their customers.

—The ice dealers of Maine fear that the recently incorporated American Ice Company with \$60,000,000 capital under the New Jersey laws, after having been barred out of the former State, but which still has the privilege to do business in Maine, will result in serious competition with the former's trade. The Maine ice dealers have therefore framed a plan to organize for self-protection and to present a bill to the next Legislature to provide for taxing all corporations who come into the State to do business after having been refused a charter there.

## Cement and Mineral Wool.

Hitherto the manufacture of cement and mineral wool by the big Illinois Steel Company, in South Chicago, says the New York "Times," has been merely the assembling of by-products as a means of getting them out of the way cheaply. But the company has



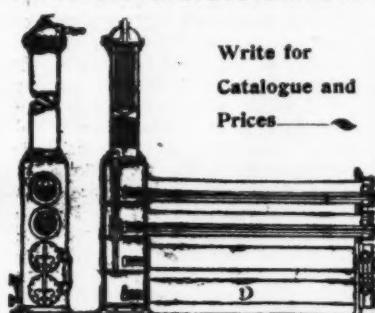
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GENERATOR—Pat. Jan. 24, 1888, and Sept. 23, 1890.

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They are thoroughly air tight, moisture proof and odorless.  
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## Refrigerating ... Machinery

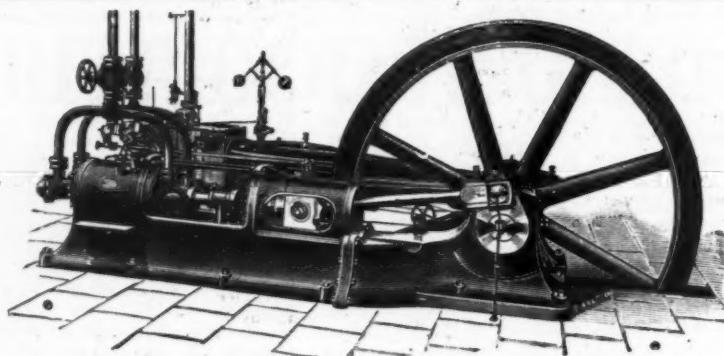
FOR PACKING HOUSES, ABATOIRS, MARKETS,  
COLD STORAGE HOUSES, BREWERIES, HOTELS,  
AMMONIA FACTORIES AND ICE PLANTS.

found that there is such a material profit from the handling of each that both will be manufactured on a large scale and as a part of its regular business. Works for the purpose are to be erected adjoining two of the big blast furnaces. From these furnaces the slag, as it hardens, will be carried to hoppers, where it will be ground into powder and finished into merchantile cement. Especial attention is to be paid to the production of a high grade of sidewalk cement, for which the slag seems peculiarly suited, as its special feature is an apparent proof against abrasion. The cement thus made is already successfully used for the rougher of building work, as in foundations, reservoir walls, caissons, etc. The portion of the slag which is blown off in molten shape from the pig iron bars makes the mineral wool, used extensively as a deadener in building partitions, as well as an insulator against heat and cold.

### Spain's Trade in '98.

The official returns of the trade of Spain for 1898 show a decrease in imports, as compared with 1897, of 188,250,000 pesetas (\$28,900,500). Of this amount, 50,000,000 pesetas (\$7,700,000) were for alimentary substances. The exports of alimentary substances increased by some 66,000,000 pesetas (\$10,164,000), this gain being due to the high rate of exchange in favor of exporters. The total exports during 1898 were valued at \$59,747,000 pesetas (\$132,401,038) and the imports at 595,925,000 pesetas (\$91,772,450), thus leaving the balance of trade in favor of the country, and showing its natural wealth.

\* The Chicago Smoked Sliced Beef Company, of Chicago, has been formed with a capital stock of \$2,500. The incorporators are James Haw, Lawrence M. Eunis and Julius P. Malkowski.



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### REFRIGERATION

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### ICE MAKING.

PERMIT US TO  
GIVE YOU AN  
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Because we manufacture  
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**Simplest,  
Most Durable,  
Most Efficient  
Plants.**

Anyone competent to  
operate motive power  
can operate them.



THREE-TON COMPRESSOR.

**ONE TON TO  
TWENTY-  
FIVE TONS.**

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**ENGINEERS and FOUNDERS.**

**35 Osceola Street . . . . . OSHKOSH, WIS.**

**Subscribe to "The National Provisioner."**

**INSULATION.**

By J. G. Glover, Architect, Brooklyn.

(Specially written for The National Provisioner and Copyrighted.)

V.

In the construction of such a refrigerated building as was described in the previous papers on the subject of insulation we have learned how the exterior air was guarded against by the use of wood and paper, and the same materials are used more or less in the forming of the ice bunker floor and air duct partitions, but as that is more a matter of detail, like the use of louvers in the warm air partitions, the ice racks, tracking, etc., it hardly comes under the head of insulation.

But we can look into the methods employed in the planning and construction of other refrigerated buildings, and perhaps look at the way some of our large hotels arrange the series of refrigerators which contribute so largely to the comfort of their guests.

In the large meat market refrigerators, called coolers, described in the previous articles, we have noticed that the ice bunker is an important factor, often occupying as much space even as the cooler below, and in some cases this is a very important matter. There was a case where an owner changed the manner of cooling his box from natural ice to mechanical refrigeration, and put the coils in the warm air chamber, thus leaving the ice bunker unincumbered. This latter space he rented out to local dealers for cold storage of fruit, etc., very readily, and obtained a good steady revenue from it; all of which points to the economy of mechanical cooling, and also brings us to the question of regular cold storage.

If boards and paper are used in the insulation the method used is about the same as before described, except that the dividing partitions between the rooms do not need to be so well insulated, especially if there is an assured

steady business, as was the case in a cold storage plant which consisted of three floors 50 feet square, in which the whole building was treated as one large room, being insulated on the sides, the floor of the first loft, and the ceiling of the top loft only, the two intervening floors being without any insulation whatever, the owners having continuous use for all three floors.

Of course, in a general storage business this could not perhaps be depended on, because the rooms not in use would have to be refrigerated without getting any return; and when there is one room used as a freezer alongside of the ordinary cold storage rooms the insulation of same must have extra attention or there will be trouble from condensation on the partitions separating it from rooms of a higher temperature.

In cold storage buildings there are few windows to care for and in the most recently built houses there are none at all, except in the corridor and elevator and stair wells, and it is usual to have air-brakes or vestibules to the corridors to assist in keeping the temperature down.

Probably a detailed description of a particular cold storage plant will give the reader a better idea of how an up-to-date refrigerated building is constructed than a description in a general way of the insulation alone.

This building was planned with the idea of using the two lower floors for wholesale beef coolers with a chill room and slaughterhouse adjoining, and the upper floors for freezers and cold storage rooms, with mechanical refrigeration, of course, throughout, so that it will show the difference between the construction necessary for the two methods of refrigerating; the chill room having a coil chamber overhead for the piping somewhat similar to the ice bunkers used in the natural ice refrigerators, but all the balance of the piping being carried along the ceilings or side walls. It also will show another method of insulating a brick building in the outside walls, also in the floors. The building in question is a so-called fire-proof building, brick walls, iron columns, steel beams, terra cotta floor arches and cement floors, and in the walls and arches are numerous isolated air spaces which form part of the insulation.

**VENTILATORS FOR CUBA.**

Merchant & Co., Inc., of Philadelphia, New York and Chicago, have recently received an order from the War Department for 786 of their galvanized "Star" ventilators, for use on the officers' quarters and barracks to be erected at Havana and Matanzas, Cuba. There will be 587 "Star" ventilators, 24 inches in diameter, and 190 14 inches in diameter. Great promptness is necessary in the delivery of these "Star" ventilators, which the exceptional facilities of Merchant & Co., Inc., will enable them to accomplish.

Some idea of the size of the order can be had when it is stated that if these ventilators were placed in a line with their edges touching, they would cover a distance of nearly half a mile.

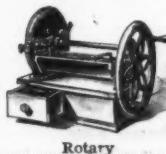
Within the last few months Merchant & Co., Inc., have also supplied 500 18-inch ventilators for the new Government hospitals at Fortress Monroe and Savannah.

**Cattlemen's Mystic Order.**

There has been organized at Fort Worth, Texas, the Mystic Knights of Bovinia, a secret order to which cattlemen only are eligible. The charter members number 300 and the order bids fair to become popular among cattlemen throughout the country. The supreme officers are: Supreme high chief ranch boss, S. R. Ely; supreme high chief wagon boss, D. O. Lively; supreme high chief treasurer, J. B. Reily; supreme high chief cattle wrangler, I. W. Moses, St. Louis; supreme high chief horse rustler, A. P. Bush, Jr., Colorado City; supreme high chief keeper of brands, Marry Miller; supreme high chief brander, Capt. G. H. Day; supreme high chief inside line rider, S. W. Knight, Atlanta, Ga.; supreme high chief outer line rider, W. H. Weeks. The executive committee is composed of these well known cattlemen: A. P. Bush, Jr., W. T. Seary, Denver; O. W. Case, S. W. Knight and J. D. Read.



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**Rotary Smoked Beef Shaver**


**Meat and Food Chopper**

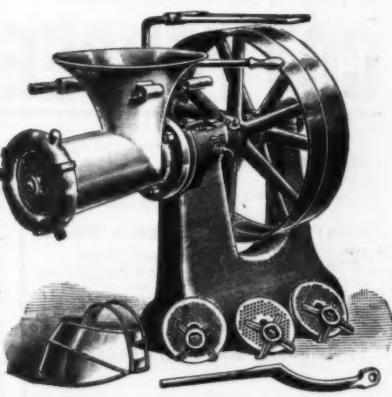
  


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**Sausage Stuffer and Lard Press**


**Smoked Beef Shaver**


**Meat and Food Chopper**


**New "Rapid" Coffee and Spice Mill**

April 1, 1890.

# Cottonseed Oil.

## WEEKLY REVIEW.

**Quotations are by the gallon, in barrels, in New York, except for crude in bulk (tank cars) which are the prices at the mills.**

### RATHER AN EASY, DULL MARKET.

While the market has to be characterized this week as easy and dull, yet it is more that way from surface appearances and by reason of the fact that the situation is allowed to settle a little in the absence of the principal buyers. There is no question but that its recent strength could again be imparted with little difficulty, while that the present situation is looked upon as of a temporary order. Cotton oil in that respect corresponds a good deal with the tallow position, which momentarily gives out a slack look, while statistically it is in that highly favorable order for holders that quickened demands at any time would send it higher. And while affairs here have been latterly drifting to quieter conditions, with the consequent easier prices where small lots are put out for sale, it is clear that the foreign markets have construed conditions here in rather an extreme way and that they are not taking into account the actual merits of the oil product in this country, in its statistical position and closer holdings than usual, but rather work with the idea that there must be a more or less important reaction after an advance of the order that has been made latterly. This has been indicated from a sagging tendency from the firm figures upon the Continental and United Kingdom markets, and while no marked declines in prices have occurred there, yet buying was done in a much more conservative way upon English markets. The foreigners have been very indifferent over offerings here, even quieter than in the previous week, with their cabled buying orders reduced at least one-half, and where heretofore recently they had not approached a buying basis within one-half cent of the asking rates. But such oil as is coming out here this week at concessions of one-half cent per gallon is chiefly dock lots, and other moderate quantities that had been held in a miscellaneous way on speculation, and which for the most part show a profit, as in instances they had been held for some time. Where there are any large lots held they are gripped for a better future market. Of course the lack of a definite course for the lard product, its varying tendency, one day easy and the next firm, hurts momentarily the sale of prime oil, while it may be remarked that "season's prime" grade is about the dullest article in the list. Indeed this "season's prime" is offered with more urgency at the small concessions than perhaps the off grade oil, while a choice grade is hard to buy in any considerable quantity and is held with confidence in anticipation of the requirements before the season is much older. The slack look of competing soap stock, notably tallow and greases, while it is believed to be of a temporary order, yet it has its effect upon buyers' views and crowds sellers a little in their offerings of small lots to the easier prices quoted. One reason for the apathetic demands from exporters is found in the considerable oil that they are now getting that was bought when the markets in this country were down close to their lowest point, deliveries of which have been taking place through March and are not as yet completed. The mills as well as the seaboard markets have had fewer demands for their holdings this week, but there

has not been shown any greater desire to sell by them than previously latterly. Indeed the South hardly relaxes from its recent firm holding rates, no matter the easier tone at New York. But the quieter feeling on the part of the Western soap trade over buying tallow is exercised as well over cotton oil, and their interest at the mills this week in seeking offers has been of a comparatively quiet order.

Up to Tuesday there had been sales since our last previous report of 600 bbls. crude, in

New York, at 22½; 600 bbls. good off yellow at 25, 500 bbls. ditto at 24½, 1,200 bbls. choice yellow (butter grade) at 27½, 1,500 bbls. good off yellow at 25, 1,000 bbls. prime yellow at 26, 400 bbls. white at 31@32, 500 bbls. winter yellow at 30, 4 tanks crude at an Atlantic point at 18½@18¾, with at the close of that day good off yellow in New York quoted at 24½@25, and prime yellow a 25½@26.

On Wednesday the tone was still very quiet, with further offerings of small lots at the decline that has been referred to, but it rather looked as though the largest buyers were rather waiting for the full influences from the quiet conditions of competing products, and if the market should drift easier by reason of them, that would be so much to their advantage in the general confidence over the future of the position and the desire that would be shown to pick up any lots that would come out for offer at inside figures. There were sales of 650 bbls. good off yellow at 24½@24¾, 750 bbls. prime yellow, in lots, at 25½@26; 200 bbls. crude at 22½, and 1 tank prime crude, at an Atlantic point, at 18½.



## ASBESTOS FIRE-FELT COVERINGS

The most efficient and durable non-conducting coverings for pipes and boilers. FIRE-FELT covering is made in cylindrical sections for pipes, sheets for boilers and other large surfaces.

Does not sag from pipe. Will not powder.

## STEAM PACKINGS

Fiat, Round or Square

### FOR PISTON RODS, VALVE STEMS, Etc.

Fiat or Sheet Packing for Cylinder Heads, Gaskets, etc.

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## KENTUCKY REFINING CO.,

REFINERS OF ALL GRADES OF

## COTTONSEED OIL.

### "ECLIPSE" BUTTER OIL.

SUMMER | White C/S Oil.

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### "SNOWFLAKE" PRIME SUMMER WHITE.

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### SUMMER AND WINTER WHITE "MINERS" OIL.

### YELLOW AND WHITE COTTONSEED STEARINE.

### CRUDE C/S OIL. "RED STAR" SOAP.

### SOAP STOCK.

TANK CARS FURNISHED FREE FOR SALES OR PURCHASES.

Quotations furnished upon application.

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### SPECIALTIES:

#### "SNOWFLAKE" Prime Summer White.

This oil is prepared especially for Lard Compounds; is sweet and wholesome, being bleached without a particle of acid. A trial means you will use no other.

#### "ECLIPSE" Butter Oil.

A strictly choice Vegetable Oil, selected and prepared especially for Butter Manufacturers; equalled by none other for quality and uniformity.

#### "DELMONICO" Cotton Oil.

This brand of Cooking Oil needs no introduction; speaks for itself, and for Culinary Purposes is synonymous with finest.

#### "NONPAREIL" Salad Oil.

A strictly Winter Pressed Oil, prepared expressly for Druggists', Culinary and Salad Purposes; guaranteed to remain bright and limpid at 32 deg. Fahr.

#### "KENTUCKY REFINING CO.'S" Winter Pressed Oils.

Guaranteed pure and to remain bright and limpid at 32 deg. Fahr. The very best made for any climate.

On Thursday the market had not varied; it continued quiet, but the fact that the market was depending for trade wholly outside of any interest over buying by the leading company, and that it was well supported to the previous prices of the week would mean that it was standing in a healthier position. Good off yellow has 24½ bid, and is held at 25; prime yellow at 25 bid and 25½ asked, although small lots on dock might be had at 25. The English market was reported easier for the day, at a decline of 3d.

(*For Friday's Closing, see page 42.*)

#### COTTONSEED OIL, SOAP AND FERTILIZER NOTES.

A deal has been closed in Decatur, Ala., for a \$100,000 cotton oil mill between the Decatur Land Company and the Southern Cotton Oil Mill Co., the mill to be erected and running in six months.

The large, frame soap factory owned by Geo. Weiff or Weiss, at South Twenty-first street, Pittsburgh, has been destroyed by fire. Henry Shenk's slaughterhouse was also injured by the same conflagration.

The new glue factory at Hidi, N. Y., is nearly completed, and is said to be one of the largest in the United States. The gas and steam piping is being placed, and hundreds of carloads of "stock" have arrived.

The Senatobia Oil Mill Co., of Senatobia, Miss., has been incorporated with a capital of \$10,000. The incorporators are J. T. Gabert, M. P. Moore, R. G. Meacham, Robert Hughes, J. E. Canill and others. This factory will manufacture cotton oil.

A cottonseed oil mill has been chartered to operate at Chattanooga, Tenn. The company has a capital of \$50,000. The incorporators are J. A. Campbell, W. A. Campbell, C. P. Kendall, A. W. Sidebottom and G. N. Henson. The name of the company will be the Eufaula Cotton Oil Company.

The Chandler (Okla. Ter.) Cotton Oil Company has been incorporated with \$50,000 capital, to carry on also the business of electric lighting and power. The directors are P. F. Hoffman, C. A. Fitzsch, Chandler; H. L. Scales, W. Burgess, Corsicana, Texas; J. J. Culbertson, Paris, Texas.

At a mass meeting of the citizens of Celeste, Texas, it was decided to solicit subscriptions to build a 60-ton cottonseed oil mill at that place. About \$35,000 has been subscribed. Officers will soon be elected and the mill put in motion. The mayor of Celeste is much interested in the movement.

Mr. E. B. Martin, at a recent meeting of the Board of Directors of the Kentucky Refining Co., of Louisville, was elected secretary. We understand that Mr. Martin is a gentleman splendidly equipped for the exacting duties of secretary of this large and important concern, and both he and the company are to be congratulated.

Mrs. James S. Kirk, who perished in the Windsor Hotel fire, in New York, was the mother of the "Kirk boys," the Chicago soap manufacturers. Mrs. Kirk, who was 76 years of age, was a great home lover, and had a warm heart for her children, grandchildren and the latter's children, numbering thirty-nine in the three generations.

It is said at Newark, N. J., that the manufacturers of fertilizers in this part of New Jersey are interested in a movement to organize a combination or trust to control the market. Among those who are said to be interested are the Lister Agricultural Chemical Company, of this city; M. L. Shoemaker & Co., J. P. Chapman and Sharpless & Carpenter, of Philadelphia; Bowker & Co., of Boston; Preston Fertilizer Company, of Greenpoint, L. I.; H. J. Baker & Co., of New York; Bradley Fertilizer Company, of Philadelphia and Boston, and the Crocker Fertilizer Company, of Buffalo.

#### PERSONALS.

Mr. Charles Bechstein, of F. Bechstein & Sons, of New York; Mr. A. E. Bechstein, of Bechstein & Co., of the same city, accompanied by Mr. E. B. Wilson and Mr. William Hayes, left Wednesday evening for Savannah, Ga., on the steamer Nacochee for a brief relaxation from business affairs. They expect to return on Tuesday next.

Mr. William R. Perrin, of Chicago, the popular and well-known manufacturer of packinghouse machinery, accompanied by Mr. Redfield, of his company, were welcome callers at the New York offices of The National Provisioner this week.

Mr. Charles E. Calm, of Chicago, was in New York this week. Mr. Calm is the keen general manager of the up-to-date Preservaline Manufacturing Company, whose boar's head trade-mark is known the world over as the emblem of a perfect preservative and an extensively used product.

#### A PRETTY FOLDER.

The Preservaline Manufacturing Company, of New York, has issued a very neat folder in the shape of a fac simile of a 25-lb box of their "A" Preservaline. On the lid of the box is the well-known trade-mark of the boar's head. The uses to which the different grades of Preservaline are put are attractively set forth and illustrated in colors. It is stated in the folder that the disastrous work of the microbes and bacteria that attack meat and do so much harm to the packer and butcher is prevented by Preservaline. It has achieved an enviable and renowned reputation in the meat trade.

#### Governor Signs Ambler Bill.

As foreshadowed in last week's issue, Governor Roosevelt signed on Monday Senator Ambler's bill providing for the branding as such of "process butter."

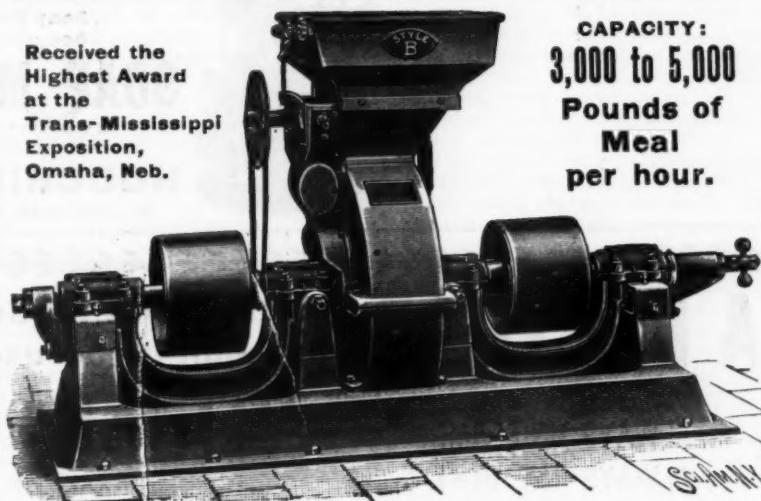


#### HIGHEST AWARD. GOLD MEDAL.

## ..THE ROBINSON MILL... FOR GRINDING COTTONSEED MEAL

Received the  
Highest Award  
at the  
Trans-Mississippi  
Exposition,  
Omaha, Neb.

CAPACITY:  
**3,000 to 5,000**  
Pounds of  
Meal  
per hour.



Clue, Corn, Oats, Corn Hulls, Etc.

**MUNSON BROS., Utica, N. Y.**

# Tallow, Stearine, Soap

## WEEKLY REVIEW.

All articles under this head are quoted by the lb., except animal oils, which are quoted by the gallon all in packages.

**TALLOW.**—It is essentially a waiting market, not only on the part of buyers but of sellers as well. In the quiet position of affairs it has become the habit conversationally to call the position easy; but it requires more significant features than have yet been developed to prove that the situation has lost much tone. It is true that under the disposition of export buyers to hold off until more important accumulations of suitable stock are made here that the offerings of miscellaneous lots are left more at the pleasure of home buyers than usual, while that on that account when instructions come to sell that these soap people get a slight advantage over prices; but an attempt to buy city in hogsheads this week at a slight decline from the previous week was unsuccessful, while there is only a very small quantity of it on offer for near delivery on the basis of the sale of the previous week, or 4%. The London sale this week Wednesday showed an unchanged market, where 1,250 casks were offered and 250 casks sold. The belief of the trade here is that conditions in foreign markets must soon change to more sprightliness and firmness, in consideration of the short supplies held on the other side and the general statistical outlook abroad, while it would only require a slight growth of foreign buying interest here to throw affairs back into the old buoyant condition. It is waiting the issue of the foreign trade and the expectations that a little while will give it buoyancy, in connection with the fact that it will be some time yet before material additions can be made to the stocks in this country, even with a protracted dull spell, that gives a better tone to the market than appears on the surface or is displayed in the forced acceptance of easy prices on the slight pressure to sell some country made lots. Corresponding dullness prevails over the West, but the situation there is essentially as here, in the respect that supplies had been well sold up ahead, and that there is very little stock on offer, while where an occasional parcel comes out and seeks an immediate sale, that with the indifference of buyers slight concessions, or of about one-sixteenth, have been made from the basis of the highest previous sale. Of course the large buying that had been done at both

the Eastern and Western markets, previously for some time by the soap trade and exporters, and taking up productions ahead for several weeks to a considerable extent, leaves these buyers in a position to wait for another important accumulation, and at the same time to indulge in hopes that perhaps by the time they are ready to buy affairs may not be at least further sprung against them. But the way the situation appears just now to the trade is that it will not be more than two or three weeks before there are improved conditions to the tallow market in view of the situation of European supplies, and that the present lull is not indicative of permanently weakened surroundings. Of country made, sales have been made for the week of 275,000 lb at 4% to 5, as to quality. At Chicago, sales of 500 tes. prime packers at 5; prime packers quoted at 3@3%, No. 2 ditto at 4@4%, No. 1 city renderers at 4@4%, prime country at 4@4%, and No. 2 ditto at 3@3%.

On Thursday there was a rumor that a sale had been made of 50 hhds. city at 4%, but it was not confirmed, although possible before night that price may be accepted; if this takes place the contract deliveries for 250 hhds. to the home trade this week would go in at 4%; otherwise the price would be 4%, but our latest report will show the exact price. Country made has sold at 4% to 5, as to quality, for 75,000 lb; city edible, in tierces, is offered at 5%.

**OLEO STEARINE.**—There have been fewer wants of the home buyers this week, yet at the same time a freer business would have been done had there been less firm holding, as the refiners have a very fair home distribution for compound lard, and have been buying for some time the stearine more to meet immediate wants; they are inclined to be regular buyers at steady prices only. The supplies in pressers' hands are not large. Sales of 50,000

lb out-of-town at 5% here. At Chicago, 5%@5% quoted, and 150,000 lb sold at 5%.

**LARD STEARINE.**—It would be difficult to buy except at a firm price here, since recent demand had picked up the few outside lots on offer. There is some inquiry from exporters for choice city at a price to correspond with the cost of lard. Western quoted here at 6%@6%. Sales of 75,000 lb Western on private terms, and at Chicago sale of 100 tes. at 5.92%.

**GREASE.**—The market is now a little uncertain over prices, as demands have been very slack latterly in view of the quitter conditions for tallow. If there was any urgency over selling, easier prices would result, but most holders believe the present lull is only temporary and keep their supplies off the market. A white quoted at 4@4%, B white at 3@4@4%, bone and house at 4@4%, yellow at 3@4@3%. At Chicago, brown quoted at 3@3@4%, yellow at 3@3@3%, and white at 3@4@4%.

**GREASE STEARINE.**—There is firm holding of choice stock, but demands are quieter and there is little business going on. White at 4@4% and yellow at 4%.

**CORN OIL.**—The productions are steadily well sold up, as exporters are very regular, good buyers, while there is more or less home distributions. There is no difficulty found in supporting a firm line of prices, and the range for large and small lots is \$3.35@\$3.60.

**LARD OIL.**—The tone of sellers' views fluctuates a little with lard, while buyers as well are influenced somewhat by the uncertain look of the hog fat and furnish only moderate buying orders. Quoted at 4@45, chiefly at

(For Friday's Closing, see page 42.)

Caldwell (Texas) oil mills have closed for the season, having turned out 475,000 sacks of meal, 216,000 gallons of oil and 300 tons of hulls.

### WELCH & WELCH,

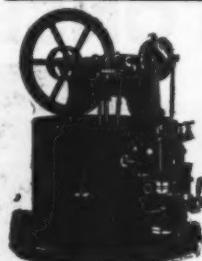
COMMISSION MERCHANTS,  
and Dealers in Pot Ash, Pearl Ash, Soda Ash, Caustic Soda,  
and other Chemicals. Coconuts, Palm, Cotton Seed, Olives,  
Corns and Essential Oils. Tallow, Lard, Grease, Hides and  
Skins, Lambs, Tar, Spirits, Turpentine and other articles  
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Soap Powder, Toilet,  
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### SOAP MACHINERY.

If you have trouble to compete,  
let us show you how we can help you.

### HOUCHEIN & HUBER,

25-45 Fifty-third St., NEW YORK, Brooklyn Borough.

## A BIG YIELD of both PROFIT and SATISFACTION will result if you use

### "Uncle Sam"

BRAND OF...

### GREEN OLIVE OIL FOOTS.

WELCH, HOLME & CLARK CO.,

...IMPORTERS...

NEW YORK CITY.

383 West Street,

**MEAT CANNING.**(Written for *The National Provisioner* and Copyrighted.)**Chicken Soup in Cans.****VIII.**

The chickens after being well cleaned are singed and then thoroughly washed in clear, cold water. If this water becomes too much discolored with blood, it must be replaced by fresh clean water for washing. The chickens thus treated are then chopped into small pieces and cooked for ten minutes. The pieces are removed from the boiler and placed in cold water until wanted for stuffing into the cans.

In a two-pound can, put six ounces of the prepared chicken and two ounces of clean rice which has been cooked for two hours. The can is then filled to weigh two pounds one ounce, with soup made in the following manner: Fifty gallons of good beef essence are boiled down to 25 gallons, or half its bulk, and to this is added 8 gallons of sweet milk. This must be boiled previous to use. With 20 pounds of wheat flour make a thin batter, adding this, when well mixed and free from lumps, to the above mixture. For seasoning, add to the soup 10 ounces white pepper, 4 ounces of curry powder, 2 pounds of salt and 2 pounds of sugar. The soup thus prepared is put into a jacketed kettle (or it can be prepared directly in it) and cooked for one hour. It must be well stirred while cooking and have a nice light color when finished.

After the cans are filled with this to the necessary weight they are wiped clean and capped, leaving the center vents open. They are now ready for the retort. The trays, filled with the cans, are placed therein, and the exhausts closed. These are given one hour and thirty minutes at two and a half pounds pressure. When they have had the required time here, the pressure is blown off very slowly and the vents stopped quickly. They are again returned to the retort and boiled off for one and three-quarter hours at eight pounds pressure. When the requisite time has elapsed for this, the pressure is again blown off, the cans taken from the retort to the shower room and there showered as usual until cool.

The one-pound cans are stuffed with three ounces of chicken and one ounce of boiled rice, filling cans as before with the prepared soup. These are manipulated in the same manner as the two-pound cans; the smaller cans, however, are processed for one hour and a quarter at two and a half pounds pressure, exhaust closed. After blowing off the pressure, the vents are stopped quickly, the cans again returned to the retort and boiled off for one and a half hours at eight pounds pressure. The same treatment of showering is also given these one-pound cans.

**W. J. GIBSON & CO.,**

**General Commission  
and  
Export Dealers.**

523 Rialto Building.

**CHICAGO.**

**Tallow,              Grease,  
Stearines,            Provisions,  
Fertilizing Materials,  
Beef and Pork Products  
of all Kinds.**

**DEATH OF MR. S. B. ARMOUR.**

We regret to announce the death of Mr. S. B. Armour, the president of the Armour Packing Co., of Kansas City, Mo., brother of Mr. Philip D. Armour, and uncle of Mr. Kirk B. Armour and Mr. Charles W. Armour, also of the Armour Packing Company.

The deceased had no children, but leaves a widow. He was the oldest of the elder Armours. Mr. Armour died of pneumonia, which was the sequence of a severe cold, at his residence in Kansas City, at 9:30 o'clock Wednesday morning.

Our information as to his condition during the early part of the week was most favorable. On Monday he had passed the critical stage, but on the following day he suffered a relapse, from which he did not rally.

While Mr. Armour had reached the allotted three score and ten, he was still hale and hearty and an important figure in the business world. His duties as the responsible head of the Armour Packing Company required the expenditure of considerable energy and careful judgment to which task he was at all times equal. His place will be a hard one to fill in the packing world. He was highly esteemed both socially and in a business sense.

This journal extends its sincere sympathy to the bereaved and saddened ones.

**THE PARIS EXPOSITION.**

The agricultural exhibits in Paris at the big Exposition in 1900 will cover floor space to the extent of almost 40,000 square feet. This area is only about 5,000 feet less than the floor space of the U. S. Government building at the exposition in Omaha, although it is in four different locations. The principal space is in the Palace of Agriculture, which was the Palace of Machines at the exposition in 1889. The United States will have in this building nearly 17,000 square feet of space, located with Great Britain, Belgium and Norway as its nearest neighbors.

The collection in this space will be grouped in four divisions as follows: Animal products, vegetable food products, vegetable products not food, and illustrations of the science and practice of agriculture. A great part of the material which will be shown by the Department at Paris is not yet in existence, i. e., the agricultural products are yet to be grown and the food products yet to be prepared. Eight special agents are soon to be appointed to canvass the country and gather articles that are to be exhibited. These men will each be trained specialists in their respective lines of agriculture and will accept only the very finest and most highly cultivated products.

The main idea of Secretary Wilson in arranging the United States exhibit will be to open the eyes of the world in regard to the abilities of the American farmer and provide new markets for his crops.

A special effort will be made by the Agricultural Department to overcome the prejudice against American beef which has naturally followed the unjust and unproved charges against our beef and meat products.

The specimens for the meat exhibit at Paris will be made with the greatest care and they will be arranged in an attractive manner.

A 20-foot revolving plate glass refrigerator is to be used to contain perishable meats and dairy products. This refrigerator will be constructed of ebony oak and filled with the choicest cuts of American beef, roasts, steaks, etc., all of which will be changed frequently in order to give the foreigners an idea of the wide range of variety afforded by the big packinghouses.

There is also being planned an elaborate exhibition of poultry to include samples of canned fowls, soups and extracts, as well as

various patented appliances of the poultry industry.

In connection with the beef exhibit will be a thorough illustration of the meat inspection system of the Agricultural Department.

The Department of Agriculture officials are hopeful that all the American products to be exhibited will have been prepared so that the director will be able to leave the United States with twenty-five carloads of goods by Dec. 15. Allowing that it takes a month for shipment and landing at the exhibition buildings, this will give only one hundred and five days for setting up the various cases.

**Our Dairy Products Abroad.**

After a series of experiments for a period of two years, the United States Agricultural Department, under authority of Congress, has decided that the chances for introducing American butter, cheese and eggs into European countries are not very encouraging. In 1896 the Department purchased and shipped to principal cities in England, France and Germany a quantity of butter and cheese, of various grades, which were in charge of special agents on the other side, and sold as American goods. The experiment, so far as Continental Europe was concerned, owing to its markets being supplied with dairy products in such quantities and at prices as to leave no room for entering American goods, was not a success.

Our agents, however, having established a distinct reputation for butter, met with limited success, it retailing just as well as that from other countries, and it is believed a good field exists there for American butter.

The Agricultural Department having in view a new line of investigation, will ship dairy products to the Sandwich Islands, Japan and China, agents having been sent to these ports to arrange for the reception and sale of these goods and to see that they are given a fair chance. As a number of new lines of steamships are being established on the Pacific coast going to Honolulu, Manila and China, the Department believes it is possible for American dairymen to build up a good trade in those countries for their products.

**"Saratoga the Beautiful."**

One of the most attractive booklets of its kind that has yet been produced is No. 22 of the "Four Track Series," published by the Passenger Department of the New York Central, and bears the above title. It contains 56 pages, 4 by 9 inches and has 75 beautiful half-tone illustrations—the majority of which have never before been printed.

In the center of the book is a new and beautifully engraved map, 9 by 16 inches, printed in four colors, showing the country from the Mississippi River on the West, to New York, Boston and Portland on the East, Quebec and Sault Ste. Marie on the North, and Richmond and Cairo on the South. The historical and other descriptive matter is very interesting and will give to those unacquainted with Saratoga an excellent idea of the diversified attractions of what has long been termed "America's greatest watering place."

One of the features of the book is the description and illustration of the new train to be placed in service early this season by the New York Central, to be styled the "Saratoga Limited," which it is said, will make as fast time as the "Empire State Express," reducing the time between New York and Saratoga from five hours to three and a half hours. A copy of "Saratoga the Beautiful" will be sent to any address free, postpaid, on receipt of two 2-cent stamps, by George H. Daniels, General Passenger Agent, Grand Central Station, New York.

# Hides and Skins \*

## MARKETS.

### CHICAGO.

**PACKER HIDES.**—While the late market has shown increased tone in some varieties, the situation cannot be called strong. It is very doubtful if the recent or present demand has equaled or equals the receipts. Higher asking prices have been a feature and their influence has been decidedly adverse in its effect. The proximity of the branded season will probably have a strengthening tendency. Natives are dull, though a better request is anticipated. We quote:

No. 1 NATIVES, 60 lb and up, free of brands, are worth 11½@11¾c. There has been some demand.

No. 1 BUTT-BRANDED STEERS, 60 lb and up, have not been in active request at 10½c. Some holders demand a fractional advance.

No. 1 TEXAS STEERS have been in some quest. They offer at 11c.

No. 1 NATIVE COWS, 55 lb and up, free of brands, sold in a moderate way at 10½c. Under 55 lb brought 10½c.

BRANDED COWS have been in some demand. They are worth 9¾@10c.

NATIVE BULLS have a nominal value of 9¾c.

**COUNTRY HIDES.**—The strongest feature of the present country market is the moderate supply. Conditions are generally unfavorable, as neither Eastern nor Western buyers can be induced to operate appreciably on the existing basis. A comparatively slight increase in the call would, however, exert a very favorable influence.

No. 1 BUFFS, 40 to 60 lb, free of brands and grubs, are very weak, there being no call even at 9½@9¾c. for ones and twos. Small lots, it is true, have brought more money, but there are many dealers who would hesitate to operate on the above basis.

No. 1 EXTREMES, 25 to 40 lb, are offering in inferior quality. They are nominally worth 9¾c., but 9½c. would probably receive favorable consideration at the hands of several holders.

**BRANDED STEERS AND COWS.**—An ordinary selection would bring 8½c. flat, at which price they have moved in a limited way.

**HEAVY COWS,** 60 lb and up, free of brands and grubs, have moved at 9¾@8¾c. for ones and twos. Later sales were effected

**P. DONAHUE & SON,**

HIGHEST PRICES  
PAID FOR

**HIDES, FAT AND SKINS,**  
658 W. 39th St., New York.

RICHARD McCARTNEY,

Broker, Packer Hides,

Stearine, Tallow, Sheepskins, Cottonseed

Oil, Fertilizing Materials, Bones, etc.

Correspondence solicited.

Kansas City, Mo.

at ½c. off the latter price constituting the present market.

**NATIVE BULLS** are nominally quotable at 8@8½c. flat.

**CALFSKINS.**—An ordinary selection of country skin is worth 12c.

**KIPS** cannot be said to be firmly sustained at 10½c.

**DEACONS** according to weight, quality and selection range from 50@75c.

**HORSE HIDES** in ordinary variety bring \$3.35.

**SHEEPSKINS** have been rather quiet, but the market is looking up. We quote:

**FRESH PACKER PELTS**, \$1@\$1.20.

**FRESH COUNTRY PELTS**, 60@85c.

**COUNTRY SHEARINGS**, 25@40c.

**FRESH PACKER LAMBS**, 70c.@\$1.

### KANSAS CITY.

**HIDES.**—The last week closed with very comfortable sales amounting to some 15,000 hides, and most of them at high prices; native steers at 11¾c., heavy Texas 11c.; some not so desirable and of a heavier average Texas sold for less; also some Colorados of heavy average sold under the 9¾c. mark. This week opens with the packers with very light stocks indeed. The only accumulation now in this city being that of native stock, but that is very small when compared with stock held in former years by packers going into the first of April, or otherwise the "shedded" season, when hides are more acceptable to the tanners than March hides. The Texas hides are all sold out, not more than 1,500 hides at present writing offering, and these could have readily been sold, but the packer, elated with the sale of 11c. Texas, advanced his 1,500 lights to 10½c. Native steers will probably be up to the first of next month about 10,000 on hand between here and St. Joseph. Some packers that are willing to shade 11¾c. for the entire output of their March natives, as when they have held their hides in former years into the short-haired season they generally had to accept a much lower price than the same hides could have been sold for when they were taken off in March. Other packers, however, being so closely sold up on all grades, except the natives, are feeling pretty confident over the situation, and think they will have no trouble in disposing at 11¾c. The "meanest" article on the list to-day, to quote the packer's term, light native cows. The uncertainty hanging over the final outcome of the formation of an upper leather trust has entirely demolished all demand for light native cows. With buffs selling at 9c. in a sort of haphazard manner, the packers asking 11c. for light native cows may seem to be foolish, but it is doubtful even if blocks of them were offered at 10½c., that there would be many buyers at present, as to be sure, any tanner contemplating entering the trust would a great deal sooner have to his personal credit at the bank the hard cash, instead of the hides. There is no doubt that when the decision is finally made, the native cows now on hand will disappear like an April snow, at prices satisfactory to the holders.

**SHEEPSKINS.**—The market is still stiff. One of the largest slaughterers has been lately sending his entire production to his own pullery. The other packers have no trouble in disposing of their stock. While some of the would-be purchasers are out of the market unless at much lower prices than the packers are now asking—such purchasers dread the near

approach of the shearing season, and therefore the larger quantity of wool offered, which may still slip to a lower value—but there are other pullers evidently living from hand to mouth, who wish a little stock and are willing to pay from \$1 to \$1.10 for pelts, 70c. to 75c. for pullers and lambskins. Therefore the stocks at present writing very small indeed.

### BOSTON.

Nine and a quarter cents will buy any ordinary selection of Buffs. New Englands at the same price are readily salable.

**CALFSKINS.**—Receipts are light and present prices well sustained.

**SHEEPSKINS.**—Traffic continues restricted pending the official announcement that the Treasury Department has decided not to appeal from the decision of the appraisers on the question of duty.

### PHILADELPHIA.

Business is depressed, as the tanners are sufficiently well stocked to hold off for a short period at least. Under the circumstances the decline in prices is not surprising. We quote:

**CITY STEERS**, 10c.

**CITY COWS**, 9½@9¾c.

**COUNTRY STEERS**, 9½@9¾c.

**COUNTRY COWS**, 8½@9¾c.

**CALFSKINS** are on the decline.

**SHEEPSKINS**, virtually nothing doing.

### NEW YORK.

**GREEN HIDES.**—There a few on hand. Sales aggregating 6,000 hides were effected during the past week. We quote:

**NATIVES**, 60 lb and up, 11@11¾c.

**GRUBBY NATIVES**, 10@10½c.

**BUTT-BRANDS**, 10@10½c.

**SIDE-BRANDS**, 9½@9¾c.

**CITY COWS**, 10@10½c.

**NATIVE BULLS**, 9½@9¾c.

**HORSE HIDES**, \$2@\$3.25.

**CALFSKINS** (see page 35).

### SUMMARY.

The general condition of the Chicago packer market is not favorable. While there has been some stock moved during the past week it is a matter of extreme doubt whether the sales have been adequate to the receipts. Holders evidently gained an erroneous impression of the demand from the ripple in Texas steers, as they promptly advanced prices of branded stock. That the fates were not propitious is a fact of which they are now probably aware, as the main result was to restrict trading. Natives have been an especially dull factor and would slump were it not for the proximity of the branded season. The country market is also depressed, a contributing cause being the fact that tanners had laid in a substantial supply of hides in anticipation of the inferior quality. While there is no particular demand from any source just now, the accumulation is so light that a very ordinary call would tend to stimulate prices. There is no especial activity in any of the other centers, Philadelphia being conspicuously dull.

### CHICAGO PACKER HIDES

No. 1 natives, 60 lb and up, 11½@11¾c.; No. 1 butt-branded, 60 lb and up, 10½c.; Colorado steers, 10½c.; No. 1 Texas steers, 11c.; No. 1 native cows, 10½c.; under 55 lb, 10½c.; branded cows, 9½@10c.; native bulls, 9¾c..

### CHICAGO COUNTRY HIDES

No. 1 buffs, 40 to 60 lb, 9c.; No. 2, 8½c.; No. 1 extremes, 25 to 40 lb, 9½c.; branded steers and cows, 8½c. flat; heavy cows, 60 lb and up, 9c.; No. 2, 8½c.; native bulls, 8@8½c. flat; calfskins, 12c. for No. 1; kips, 10½c. for No. 1; deacons, 50@75c.; slunks, 25@30c.; horse hides, \$3.35; sheepskins, packer pelts, \$1@\$1.20; country pelts, 60@85c.; country shearings, 25@40c.; packer lambs, 70c.@\$1.

## BOSTON—

Butt hides, 9½c.; New England hides, 9½c.

## PHILADELPHIA—

Country steers, 9½@9¾c.; country cows, 8½@9½c.; country bulls, 7½@8½c.

## NEW YORK—

No. 1 native steers, 60 lb and up, 11@11½c.; butt-branded steers, 10@10½c.; side-branded steers, 9½@9¾c.; city cows, 10@10½c.; native bulls, 9½@9½c.; calfskins (see page 35); horse hides, \$2@3.25; grubby natives, 10@10½c.

## BORAX IN THE TANNERY.

Borax is a most valuable product in the tannery. If the soaks, limes, batos and tanning liquors are kept pure and sweet, the hide or skin will tan into heavier, more solid and more salable leather of a uniform color, as the gelatine will be operated upon by the tannin. It is a fact well known that the fermentation of tan liquors is caused by microbes, which resolve certain valuable parts of the hide, skin and tanning liquors into gaseous compounds and vapors which escape into the air and are lost, or else the liquors are made sour by the decomposition of the tannin.

Borax is one of the best known and mildest antiseptics. It is not only an antiseptic, but it is a bleach, detergent, disinfectant and cosmetic as well. This is an important point to remember in using liquors made from certain barks and extracts, which contain a larger amount of extractive matter, and which give a bad color to the tanned leather.

Tanners have not as a rule paid sufficient attention to the quality of the water used with vegetable tannins. If the water is hard, it will require a larger quantity of tannin to do the work, as the hardness of the water caused by lime and magnesia will have to be overcome by the tannin before it can become effective upon the hide or skin under treatment. Soft water, or fairly soft water, is the kind for a tanner to use in all stages of treating the hide or skin. Especially is it necessary to use soft water in all the processes of chrome tanning.

The addition of borax will soften hard water. The United States Leather Company is saving a large amount each year by using borax in the soaks, limes and tanning liquors of its 161 tanneries. This statement will give some idea of the saving which borax is making in the whole leather trade.

Borax is applicable not only to sole leathers alone, but to belting, lace, harness, upper, japanned, enameled, furniture and fancy leathers of all kinds, whether produced from hides or skins.

The tanner in handling green salted hides, is handling 90 per cent. pure water; in handling dry hides he is handling pure water to a proportionate quantity, only it is in a changed form and in combination with other substances.

There is a loss which the use of borax prevents, and which cannot be estimated in dollars and cents, and that is the loss of human life from anthrax. Borax, when used in the soaks, kills all the germs of anthrax, and is about the cheapest means of doing it.

Much could be said also of borax as a cleansing agent, in the rinsing or cleansing of the hide or skin, preparatory to placing it in the tanning liquor, etc. Borax is a bleaching agent, it preserves bark liquors, it keeps the hides firm. More could be said of this valuable product under these respective heads, but enough has been written to convince the tanner of the almost absolute indispensability of borax in his tannery. In an article of this kind, it is impossible to disassociate the facts given about this product, from the name of the Pacific Coast Borax Co., of New York and San Francisco, its producer and refiner. This company has spent years in perfecting their methods and their latest addition is a

splendidly equipped refinery, recently erected, in Bayonne, N. J. Correspondence with them elicits many interesting and valuable facts about borax.

## HIDELETS.

F. L. Keller, the Chicago manufacturer of hide brooms, has removed to 585 Elston avenue.

E. Loeb & Co. succeed the old firm of Rohrheim & Loeb, hide dealers, 449 North Third street, Philadelphia.

The death of Isaac H. Bailey, editor of the "Shoe and Leather Reporter," is universally deplored in the Swamp.

The Hamburg Cordovan Leather Works is the title of a new Newark, N. J., tanning corporation. The principal office is at 16 Nesbitt street.

The Treasury Department has approved the decision of the Board of General Appraisers in regard to pickled or salted sheepskins which are held to be entitled to free entry.

Consul Roosevelt, of Brussels, informs the State Department that partial remission of the excise tax is accorded for glucose employed in tanneries and in the manufacture of imitation parchment paper. The tax is fixed at 13.50 francs (\$2.61) per 100 kilograms (220.46 lb) of dry extract contained in the glucose. The order took effect Feb. 20.

Isaac H. Bailey, editor of the "Shoe and Leather Reporter," died suddenly at the Waldorf-Astoria, New York, on Saturday last, of apoplexy. Mr. Bailey was at one time a trusted and faithful attaché of the leather firm of Gideon Lee & Co., which he left in 1871, and four years later took charge of the "Reporter." Mr. Bailey leaves a widowed daughter and a grandson, who was recently graduated from West Point.

## Exports of Provisions.

The exports of pork, bacon, hams and lard from the principal Atlantic seaboard, their destination, and a comparative summary for the week ending March 25, 1899, is as follows:

To	Week ending Mar. 25, 1899.	Same to Mar. 25, 1898.	Nov. 1, '98
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## PORK, BBLS.

U. Kingdom ..	2,472	1,804	47,271
Continent ....	238	1,139	25,387
So. & Cen. Am. ....	270	764	7,521
W. Indies....	1,975	1,492	46,766
Br. No. Am. ....	302	590	7,257
Other countries .....	5	12	327
Total .....	5,342	5,801	134,529

## HAMS AND BACON, LBS.

U. Kingdom ..	14,773,095	12,924,238	312,547,892
Continent ....	3,819,624	6,066,470	70,668,517
So. & Cen. Am. ....	162,900	71,525	2,678,425
W. Indies....	593,634	180,150	5,393,436
Br. No. Am. ....	.....	2,000	214,175
Other countries .....	.....	6,000	446,050
Total .....	19,349,253	19,250,383	391,948,495

## LARD, LBS.

U. Kingdom ..	5,079,655	7,941,389	126,947,411
Continent ....	6,381,884	14,091,413	169,460,383
So. & Cen. Am. ....	630,930	326,510	8,834,425
W. Indies....	521,460	817,940	11,266,080
Br. No. Am. ....	6,776	3,420	72,346
Other countries .....	54,080	44,170	913,260
Total .....	12,675,685	23,224,842	317,493,905

## Recapitulation of the week's reports.

## Week ending March 25, 1899.

Bacon and  
From Pork, Bbls. Hams, Lbs.

From	Pork, Bbls.	Hams, Lbs.	Lard, Lbs.
New York ...	3,357	5,880,375	4,944,370
Boston .....	500	8,982,900	3,498,805
Portland, Me. ....	.....	2,211,425	787,160
Phila., Pa. ....	.....	739,488	380,665
Balto., Md. ....	1,026	1,274,440	2,468,135
Norfolk, Va. ....	.....	.....	.....
Newport News .....	.....	.....	408,250
New Orleans. ....	60	45,025	29,270
St. John, N. B. ....	339	648,400	10,000
Pensacola, Fla. ....	.....	154,700	140,000
Total .....	5,342	19,349,253	12,675,685

## COMPARATIVE SUMMARY.

Nov. 1, '98. to	Nov. 1, '97. to	Increase.	
Mar. 25, '99.	Mar. 26, '98.		
Pork, lb....	36,905,800	22,742,200	14,163,600
Hams, bcn, lb....	391,948,495	393,783,355	Decrease: Hams and Bacon, 1,834,860
Lard, lb....	317,493,905	293,374,985	23,518,920

## IN MEMORIAM.

(From our Kansas City Correspondent.)

The old saying has been just fulfilled in Kansas City: "Death loves a shining mark!" for the pioneer Packer King of Kansas City has passed the portal of life, the door closed behind him, hiding from our sight ever more, he taking his place among "The Immortals." The present Kansas Cities, with their 250,000 inhabitants would never have been but for such men as S. B. Armour. He is pre-eminently the man who helped to make it; and its name with his surname is heard in every land beneath the sun. He came to Kansas City some thirty years ago when the inhabitants may have stood 35,000, according to the methods of the directory, but in reality less would have been nearer the mark. At that time the entire packing plant would have found ample room in one of the cold storage rooms of the present buildings. The writer remembers well the first trade he ever made with the dead "Prince;" the entire office—less than twenty-four feet square—Mr. Armour seated at a desk of such appearance and size as the lowest priced clerk now in his employ would have deigned beneath him. The "Prince" was then very proud if he received "a carload" order; he was then in the prime of manhood, a man of genial disposition, chatty, easily approachable, but a keen business man, always alert for his full share, if not the best of the transaction. On the occasion referred to the three principal men of the packinghouse were in the office, all in the prime of life, men who have left their mark on Kansas City; but that was the day of small things and in their wildest expectation they never dreamed that together they would build the largest packinghouse in the world. Beside Mr. Armour stood Mr. Alcutt, the superintendent, and Robert Moody, the chief of all office details. It is rather strange that the last three months have seen these three put down earth's cares, when they heard the voice, saying: "Come, let us pass over to the other side."

The Armour packinghouse is S. B. Armour's monument—he was quite contented with such. The small plant grew under his care, waxing larger and larger until his name is known the world over. But with the growth of wealth there came no pride or pompous bearing—the same strong friend, the same affable, pleasant, easy-to-be-addressed, ever to the poorest man was S. B. Armour approachable. The public men of Kansas City who were ambitious for her future growth ever found him ready to do his share. Some years ago when the people with almost unanimous voice demanded public parks, beautiful resting and breathing places for the laboring man and his family, when certain rich men howled "confiscation!" S. B. Armour's voice rang out with no uncertain sound. His appointment as Park Commissioner was hailed with delight, for every man, woman, and child in Kansas City knew well that a man of sterling worth stood there, and there would be no "jobs" or "trickery"—no bending to the rich kickers, but one honestly doing his best for the great number. His faithful services in the matter of public parks were given without stint, the labor was a heavy demand on his private business, but he has made possible a system of parks that will yet make Kansas City famous all over the country—as a beautiful home. His presence made the rich land grabbers of Kansas City ashamed of their selfishness, and to him, more than to any other man is the praise due of making a score of parks a beauty and joy forever. The "common people" will yet think more of him as the Park Commissioner than as one of the world renowned packers. No doubt some day a statue of S. B. Armour will stand in one of the beautiful parks of this city, giving him his just fame as Park Commissioner and Packer Prince.

**HEALY ICE MACHINE COMPANY.**

The ice and refrigerating machines made by the Healy Ice Machine Co. should have a special interest for the provision trade; in that Mr. James T. Healy, the president of the company, is himself an old-time packer, at one time being a partner in the old packing firm of the Moran & Healy Packing Company. This company is thus in a position to know exactly the kind of ice machines required by packers and butchers and their kindred trades.

The refrigerating agent employed by this company is anhydrous ammonia. Some of its advantages are that it can be employed at moderate pressure, has a high capacity for latent heat and a very low boiling point; it is not inflammable nor explosive, and does not attack iron, steel or lead.

The machines made by this firm embody all the latest and best features of the "compression system," and they are characterized to a very remarkable extent by an absence of the complicated and costly mechanism which detracted so much from the efficiency of the earlier types of refrigerating apparatus. Another point about the machine is that it contains just enough metal to give ample strength and firmness without adding uselessly to the cost.

The Healy single acting compressor is manufactured in sizes from one ton up to twenty tons daily capacity. It should be stated that all parts are accessible without removing any pipe. This arrangement makes it possible to remove the cylinder head in a few minutes, an advantage readily appreciated by any intelligent engineer. Its simplicity makes it most acceptable to persons who are inexperienced in operating ice and refrigerating machines. The shaft is made from the best forged steel, and is one-half the diameter of the cylinder, which makes it the best proportion of mechanism known to the best experts of the trade. All valves are made of the best quality of steel, especially forged for the purpose, and all of the valves are enclosed in a cage and may be removed without taking the head from the cylinder.

The Healy Ice Machine Co.'s horizontal double-acting compressor and steam engine combined is most highly endorsed. They are built on a single frame in such a way that the engine may be removed and another compressor put in its place, the two compressors to be run by a separate engine, or, if desired, one may be disconnected and the other operated. These machines are manufactured in sizes from two tons up to one hundred tons daily capacity. The valves and cylinder are water jacketed and the machine may be operated with dry or humid gas as desired. The cylinder is cast separate from the bed plate, so that in case of breaking any parts they may be replaced at small cost. This machine is so constructed that it is impossible to get out of line, even should the foundation settle or give way. The engine used with this compressor is guaranteed as to economy, equal to the Corliss, but the latter is furnished if preferred.

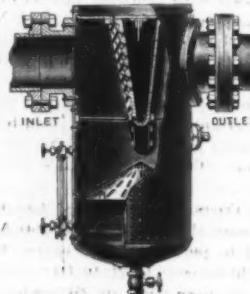
The distinctive features of the Healy ice and refrigerating machines, as set forth by the company, may be summarized as follows:

They have the smallest possible clearance space, thereby saving energy and reducing to a minimum the re-expansion of ammonia in the cylinder. They run light, requiring a small amount of power in proportion to their size and capacity. They are compactly built and occupy little space and may be erected in a room with a low ceiling. The smaller sizes are single acting. All may be used for ice-making or refrigeration, or both, and all are adapted to either the direct expansion or time system. The machines may be run with dry or humid gas, as the operator may desire. The parts are interchangeable and can be replaced at moderate expense if broken or worn, and all valves or other parts of the machine are accessible without the removal of any pipes.

**UTILIZING THE EXHAUST STEAM.**

In every well managed plant the exhaust steam is utilized for one purpose or another. As it contains considerable heat, it is very often used for heating the water to be used in the boiler, and in refrigerating plants it is from the condensed water of the exhaust steam that the artificial ice is made.

The water obtained from this exhaust steam is in reality distilled water, and is free from



AUSTIN SEPARATOR CO.  
Horizontal.—Sizes, 12 to 20 Inches.

all impurities save one. That one is the oil which has been fed into the steam to lubricate the cylinder, and which passes off into the exhaust. The presence of oil in the water of condensation from the exhaust neutralizes its good qualities, and makes it unprofitable and even dangerous to use it.

If it be used in making ice, the presence of the grease and oil in it makes the ice undesirable, and if it is used to heat the water for the boiler, it is sure to cause trouble in the boiler, either in making the boiler foam, or in forming a coating on the flues and plates, which all engineers regard as much more dangerous than scale, as it repels the water and causes these parts to become overheated and "burned."

The Austin Oil Separator overcomes this difficulty absolutely, by extracting from the ex-

haust steam every trace of oil. In plants where it is used the water from condensation of the exhaust steam is perfectly clear and pure, and the leading manufacturers of refrigerating machinery endorse it in the highest terms. An interested in this subject—and that means every owner of a plant—should send for the book issued by the Austin Separator Co., of Detroit, Mich. Besides giving a very thorough description of the troubles caused by oil from the exhaust, it devotes several pages to giving the experiences of the owners of a great many of the largest plants in the country, which cannot fail to prove profitable to others who have the same troubles to contend with.

**Cattle, Hogs and Sheep in Sweden.**

In the kingdom of Sweden in 1897 there were 232,656 oxen, 1,725,355 milch cows, 537,728 calves and heifers, 1,296,800 sheep, and 802,859 hogs.

The decrease in oxen, compared with the figures for 1896, was 1.94 per cent.; the decrease in calves and heifers, 77 per cent.; the decrease in sheep, 14 per cent.

The increase in milch cows was 4 per cent., and the increase in hogs, 1.78 per cent.

**Best Method of Ventilating a Room.**

The best mode of keeping a room constantly ventilated without draught is to have the frame of the lower part of the window supplemented by an additional piece of wood about five inches deep. This admits of the lower sash being raised without draught from the bottom of the window. Air is admitted in the middle, where the lower sash is raised above the end of the top one.—April Ladies' Home Journal.

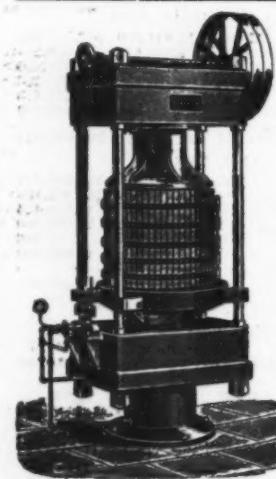
The De La Vergne Refrigerating Machine Co., of New York, will erect an ice making and refrigerating machine in Paris, France. Its daily capacity will be 240 tons of ice.

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## THE GERMAN MEAT INSPECTION BILL.

(Translated for The National Provisioner.)  
(Continued from last week.)

### Extracts of the Government Arguments.

[Of the government arguments to the meat inspection bill, filling twenty-four folio pages, we herewith give only the most important parts in translation.]

The need of an imperial regulation of the inspection of meat is justified partly in the large extent of the consumption of meat and in the dangers from eating rotten meat or such of sick animals and partly in the cognizance that the present imperial and territorial laws do not suffice everywhere to prevent these dangers efficiently and in a manner satisfactory for commerce. Meat holds the first place among the nourishment of the people. It is estimated that annually three and one-half million head of cattle, four and one-half million head of hogs and seven million head of sheep are slaughtered in the empire. Still, to supply the need of meat, large quantities of foreign meat are annually imported, which importation during the last years has constantly increased and amounted to 490,795 double hundredweight, valued at around 49,000,000 marks (not including fats). Of these 272,958 double hundredweight, valued at 21,000,000 marks, and principally pork, came from the United States. The territories have long recognized the necessity of a sanitary control of slaughtered meat. In almost all territories of the Federation the supversion of the traffic in meat is at present taking place in a more or less extended degree. The South German states especially introduced the inspection of meat some time ago.

The benefits of a regular inspection of meat by experts before their application to traffic for the purpose of examining its fitness for the use of man are threefold: First, sanitarily, in enabling to exclude meat which is dangerous to health from traffic; second, veterinarily, by enabling to ascertain promptly and safely at the slaughtering the existence of epidemics and to suppress sickness, or prevent its spreading; third, economically, to prevent the slaughter of bad meat under cover at equal price with healthy and full valued merchandise. Up to date there existed for the empire only the law of May 14th, 1879, and paragraph 367 of the Penal Code for the protection of the health of man in the traffic with meat. The insufficiency of imperial legislation is not covered by the territorial prescriptions. The benefits of an inspection of meat can only be limited if not everywhere applied under uniform principles.

The need of a uniform regulation of the control of meat manifested itself recently especially and notably toward products imported from foreign countries. In none of the countries which export meat to Germany exists a universal inspection of meat. But even where it exists, it is impossible to know whether or not existing laws are everywhere applied with the desirable care especially

with merchandise destined for exportation. The very quality of foreign meat makes it appear that frequently a sufficient sanitary control of export meat is lacking. Even with foreign certificates of inspection attached to foreign meat there is not always sufficient guarantee of the harmlessness of the product; a large quantity of meat has been found unfit for use, notwithstanding such certificate. Further, not unfrequently, the methods and means applied in foreign countries for the preservation of meat are causing sanitary apprehension. Finally, it remains possible that foreign meat even if originally of unobjectionable quality suffered by natural events or by external causes, like breaking of the vessel, etc., such changes which make it injurious to health. Economically it has to be considered that it could be regarded as a discrimination in favor of foreign countries and injuring domestic interests if examinations which cause a loss of time and expense should be obligatory only for domestic products and could be omitted from meat imported from foreign countries. The economical relations to foreign countries make it urgently necessary not to leave the sanitary control of foreign meat to the territorial legislation, but to make it an imperial law and uniform for the whole territory of the empire. The possible objection that such a universal inspection of meat would increase the price of meat can be met by the statement that in the Kingdom of Saxony it was figured that the expense of the inspection of meat did not exceed 0.42 pf. (about  $\frac{1}{2}$  of a cent) for a kilogram of beef and 0.64 pf. for the kilogram of pork. It may be apprehended that the control of meat imported from foreign countries may impair the importation. But even such a consequence should not prevent inspection if such is found necessary from a sanitary standpoint, and if such inspection would prevent dangerous or inferior meat from importation, this would only be advantageous. Unobjectionable foreign meat will hardly meet with considerable difficulties from the inspection, as commerce will easily adapt itself to the new prescriptions. Besides, foreign meat is mostly now subjected to an obligatory inspection; but the same takes place at present mostly where the meat is used, the principles applied are frequently varied, and for-

sign meat is at present subjected to repeated examinations at different places. The commerce of importation will therefore hardly find a difficulty in the introduction of a single inspection which is everywhere made in a uniform way and which once made opens for this foreign meat entrance to the commerce in the whole territory.

[As to the single paragraphs of the law, the Government brings forth the following arguments, herewith extracted in brief.]

Ad Sec. 1. Experts state that a reliable examination of meat makes it necessary that an inspection of the live animal should precede the examination of the slaughtered animals. In this way the directions can be found in which the examination of the slaughtered animal has to be conducted with more attention and the final decision of the fitness of meat will be facilitated, besides, if necessary, the slaughtering itself can be prevented, or the proprietors of cattle warned of untimely slaughtering.

Ad Sec. 2. Certain establishments need an increased public care for the health of persons living or intercourse therein. For that reason slaughterings in such establishments, even if done for the purpose of feeding inhabitants or guests, cannot be treated like privileged slaughterings for domestic use, but are to be subjected without exception to final examination.

Ad Sec. 3. In the case of dangerous epidemics the territorial governments had to be empowered to extend the obligations for examinations, if necessary, by mere orders of the administration.

Ad Sec. 4. There may be doubts about the meaning of the word "meat" as used in this law, especially as to the application of the official inspection of imported goods. All parts of warm blooded animals as far as destined as meat, provided they are fit for use by man. This includes also prepared meat like salted, corned, dried, smoked, frozen or otherwise preserved meat, also boiled or roasted meat as well as canned meat. It also includes the fats of warm blooded animals as far as destined for use by man, like, for instance, lard or oleomargarine. On the other hand, vegetable fats and meat, as well as fat from fishes, are not included. Sausages are explicitly put on the same footing as meat because they need at least as much of a sanitary control as the same. For other products, however, of meat, like meat extracts, meat peptons, meat gelatinous soups and likewise, the necessity of a control before admission to traffic was heretofore not felt. As it is possible, however, that also in all preparations of this kind in the course of time a sanitary protection may be needed, it is provided that the Federal Council may order the same.

(To be Continued.)

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The Cudahy Packing Co., Manhattan Market, New York	"	"	"	"	"	"
"	"	"	"	"	"	"
"	"	"	"	Ft. Greene Place, Brooklyn,		
"	"	"	"	1 Blackstone St., Boston, Mass.		
"	"	"	"	Clinton Market,		
"	"	"	"	Worcester, Mass.		
"	"	"	"	Fall River,		
"	"	"	"	Pittsburg, Pa.		
Holmes' Provision Co.,				Holyoke, Mass.		
Nashua Beef Co.,				Nashua,		
Lee & Hoyt,				New Haven, Conn.		
McElroy Bros.,				Bridgeport,		
Omaha Beef Co.,				Danbury,		
Waterbury Beef Co.,				Waterbury,		
W. W. Coates & Co.,				Providence, R. I.		
A. H. Warthman Co.,				Philadelphia, Pa.		

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# New York Markets.

## OCEAN FREIGHTS.

	Liverpool,	Glasgow,	Hamburg,	per ton.	per 100 lbs
Oil cake.....	6.3	8.6	\$0.15		
Bacon.....	10/	17.6	75 Pf.		
Lard, tcs. ....	10/	17.6	75 Pf.		
Cheese.....	25/	25/	2 M.		
Butter.....	30/	30/	2 M.		
Tallow.....	10/	15/	75 Pf.		
Beef, per lb. ....	2/	3.6	75 Pf.		
Pork, per bbl....	1.6	2.6	3.00 M.		
Direct port U. K. or continent, large steamers, berth terms, 2 1/2d. Cork for orders, 3 1/2d.					

## LIVE CATTLE.

### Weekly receipts:

	Beeves.	Cows.	Calves.	Sheep.	Hogs.
Jersey City.....	2,080	1	1,571	9,196	10,659
Sixtieth St. ....	3,181	136	4,914	19,335	...
Fortieth St. ....				22,788	
Hoboken.....	2,210	40	40	1,156	...
Lehigh Val. R. R. ....	2,593			3,614	
Scattering.....	400		119	1,112	...
Totals.....	10,464	177	6,874	30,889	37,051
Totals last week..	9,050	191	5,066	22,236	35,626

### Weekly exports:

	Live Cattle	Live sheep	quart.	
Eastmans Company .....			2,460	
Nelson Morris.....			3,000	
Armour & Co. ....			2,500	
Swift and Company.....			1,723	
Schwarzchild & Sulzberger .....	425		2,316	
J. Shamborg & Son .....	425	1,027		
W. A. Sherman .....	291			
W. W. Brauer Co., Ltd. ....	1,025			
G. F. Lough & Co. ....	17	55		
A. E. Unterberger & Co. ....	18			
L. S. Dillenback.....		125		
Total shipments.....	2,301	1,207	11,899	
Total shipments last week..	1,825	30	8,860	
Boston exports this week..	1,541	1,902	6,481	
Baltimore.....	"	759	600	1,485
Philadelphia.....	"	200		
Portland.....	"	550	300	
Newport News .....	"	700		
To London.....	1,625			
To Liverpool.....	3,241	3,019	16,559	
To Glasgow.....	818	600		
To Bristol.....	212	300		
To Hull.....	180			
To Southampton.....			2,216	
To Bermuda and West Indies	35	180		
Totals to all ports.....	5,981	4,099	18,785	
Total to all ports last week..	8,445	7,413	23,265	

### QUOTATIONS FOR BEEVES New York).

Good to prime native steers.....	5 10 a 5 50
Medium to fair native steers.....	4 65 a 5 05
Common native steers.....	4 25 a 4 60
Steaks and Oxen.....	2 50 a 4 75
Bulls and dry cows.....	2 00 a 4 00
Good to prime native steers one year ago..	5 05 a 5 25

## LIVE CALVES.

The demand was fairly good, with fairly large receipts. We quote:

Live veal calves prime, per lb.....	7 a 7%
common to good, per lb.....	6 a 6%

## LIVE HOGS.

The market was lower this week, with large receipts and a fairly good demand. We quote:

Hogs, heavy weights (per 100 lb.) extreme.....	4 10 a 4 15
Hogs, heavy.....	a 4 15
Hogs, light to medium.....	4 15 a 4 20
Pigs.....	4 20 a 4 25
Roughs.....	3 20 a 3 35

## CHICAGO.

Union Stockyards.—Hogs averaging steady; now weak. Light hogs, \$3.55@\$3.80; mixed packers, \$3.60@\$3.82 1/2; heavy shipping grades, \$3.55@\$3.87 1/2; rough packing grade, \$3.55@\$3.65.

## CINCINNATI.

Hog market active and steady; range \$3.25 @ \$3.90.

## EAST BUFFALO.

Hogs, 18 cars on sale; pigs, \$3.80@\$3.90; Yorkers, \$4@\$4.05; mixed, \$4.05@\$4.10; mediums and heavy, \$4.10@\$4.12 1/2; roughs, \$3.50@\$3.60; good demand for good grades. Yorkers closed strong at \$4, all sold; pigs, \$3.85, about 2 cars unsold; mixed and mediums steady at \$4.10@\$4.12 1/2, all sold. No heavy on sale.

## EAST LIBERTY.

Hogs stronger; best medium weights, \$4.05 @\$4.10; best heavy Yorkers, \$4; best heavy weights, \$3.95@\$4; light and fair Yorkers, \$3.90@\$3.95; pigs, \$3.75@\$3.85.

## INDIANAPOLIS.

Hogs strong at \$3.75@\$3.87 1/2.

## PEORIA.

Hog market steady. Light, \$3.55@\$3.72 1/2; mixed, \$3.60@\$3.75; heavy, \$3.65@\$3.80; roughs, \$3.35@\$3.55.

## ST. LOUIS.

Hogs strong; Yorkers, \$3.70@\$3.80; packers, \$3.75@\$3.85; butchers, \$3.80@\$3.90.

## LIVE SHEEP AND LAMBS.

The demand was very light this week with light receipts. Prices steady. We quote:

Live lambs, choice, per lb.....	6 1/2 a 6 1/2
" medium, per lb.....	5 1/2 a 6
" clipped.....	5 1/2 a 6 1/2

Live sheep.....

" common to medium.....

## LIVE POULTRY.

With nearly all of the stock expected this week now in, the market is well sustained in price under a fair demand. Fowls and chickens sell fairly well, though latter often staggy and difficult to place above prices obtained for roosters. Turkeys sell well when choice. Ducks and geese quiet. Pigeons weak. We quote:

Chickens.....	a 11 1/2
Fowls.....	a 12 1/2
Roosters, per lb.....	7 1/2 a 8 1/2
Turkeys, per lb.....	10 1/2 a 12 1/2
Ducks, per pair.....	75 a 90
Geese, per pair.....	1 10 a 1 35
Pigeons, per pair.....	30 a 35

## DRESSED BEEF.

The demand for beef continues quiet and prices remain unchanged. We quote:

Choice Native, heavy.....	8 1/2 a 8 1/2
Common to fair Native.....	8 a 8 1/2

Choice Western, heavy.....

" light.....

Good to prime Westerns.....

Common to fair Texan.....

Good to choice Heifers.....

Common to fair Oxen.....

Common to fair Cows.....

Good to choice Oxen and Stags.....

Common to fair Oxen and Stags.....

Fleshy Bologna Bulls.....

## DRESSED CALVES.

Trade was rather slow this week for veals with a fairly good run. We quote:

Veals, City dressed, prime.....

" common to good.....

Country dressed, prime.....

" fair to good.....

" common to fair.....

## DRESSED HOGS.

The market was fully one-eight cent lower all around on account of the large receipts of live hogs. Demand fair. We quote:

Hogs, heavy.....

Hogs, 180 lbs.....

Hogs, 160 lbs.....

Hogs, 140 lbs.....

Pigs.....

Country dressed.....

## DRESSED SHEEP AND LAMBS.

The demand was very slow this week at steady prices. We quote:

Good to choice lambs.....

Common to medium lambs.....

Good to prime sheep.....

Common to medium.....

## DRESSED POULTRY.

Receipts last six days, 6,661 packages; previous six days, 6,859 packages. The receipts of fresh killed poultry of all descriptions continue very light and the market held quite firmly, more especially on fowls. The demand for fowls is moderate, buyers strongly resisting paying the asking prices, but the light supplies and small stock of frozen fowls left to fall back upon makes holders independent, and buyers who must have fine fowls are compelled to pay full figures to secure them. Fresh turkeys scarce and desirable lots would bring full prices. Capons very scarce. Squabs firm. Frozen poultry only moderately active, but market in good shape for most all desirable grades. Fowls and fancy ducks in narrow remaining stock. We quote:

## FRESH KILLED.

Turkeys, Selected young hens, fancy, per lb.	12 1/2 a 13
" Selected young toms, fancy.....	11 a 11 1/2
" inferior.....	8 1/2 a 9 1/2
Broilers, Phila., lbs to pair.....	8 1/2 a 8 1/2
Chickens, Phila., good to choice.....	17 a 19
" fair to good.....	13 a 16
Fowls, State and Penna., good to prime.....	12 1/2 a 13
" fair to good.....	12 1/2 a 13
Capon, Phila., fancy.....	10 1/2 a 11 1/2
" Western, fancy.....	17 a 20
Old cocks, Western, per lb.....	8 a 8 1/2
Ducks, Western, prime.....	8 1/2 a 9 1/2
Geese, Western, prime.....	9 1/2 a 10 1/2
Squabs, choice, large white, per doz.....	3 1/2 a 3 1/2

## FROZEN.

Turkeys, hens, No. 1.....	13 1/2 a 14
" mixed, No. 1.....	12 1/2 a 13
" young toms, No. 1.....	13 1/2 a 13
" No. 2.....	9 1/2 a 10 1/2
Chickens, soft-meated.....	12 1/2 a 13 1/2
" No. 1.....	11 1/2 a 12
" No. 2.....	8 1/2 a 9 1/2
Fowls, No. 1.....	11 a 11 1/2
" No. 2.....	8 1/2 a 9 1/2
Ducks, No. 1.....	11 1/2 a 12 1/2
Geese, No. 1.....	9 1/2 a 10 1/2

## PROVISIONS.

Pure refined lards for Europe.....	5 70 a 5 65
" " South America.....	6 15 a 6 25
" Brazil (kegs).....	7 75 a 7 85
Compounds—Domestic Export.....	a 4 1/2
Prime Western lards.....	5 60 a 5 80
" City lards.....	5 80 a 5 85
" lard stearine.....	6 1/2 a 6 1/2
" oleo.....	a 5 1/2

## FISH.

Cod, heads off.....	7 a 8
" heads on.....	5 a 5
Halibut, White.....	9 a 11
" Grey.....	9 a 10
" Frozen.....	a 8
Striped bass.....	15 a 20
Bluefish, Frozen.....	a 20
Eels, skinned.....	6 a 12 1/2
" skin on.....	3 a 6
White perch.....	5 a 8
Flounders.....	6 a 8
Salmon, Western, frozen.....	a 10
" green.....	20 a 22
Smelts, Kennebec.....	a 10
" Scotia.....	a 25
Lobsters, large.....	12 1/2 a 15
Herrings.....	a 3
Red snapper.....	a 2
Mackerel Spanish, live.....	30 a
" fresh, small.....	a
" large.....	a
Shad, Florida, bucks.....	15 a 16
" roses	

# The Manufacture of Sausages



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- SAUSAGE RECIPES.**—Many different formulae for same kind. Plain and fancy sausages. Domestic and foreign sausages. Sausage for best trade. Meat jellies. Delicatessen goods, etc., etc.

*And about 100 recipes and formulae for the manufacture of all kinds of Sausages in use, compiled from the experience of the best experts on both Continents.*

*Will be issued about April 15, 1899, nicely bound with flexible cover.*

**First Edition Five Thousand (5,000). Price, \$2.00.**

THE FIRST AND ONLY  
BOOK ON SAUSAGES  
PRINTED IN ENGLISH.

MODERN  
PRACTICAL  
RELIABLE

By JAMES G. DUFF, S. B.

THE NATIONAL  
PROVISIONER  
PUBLISHING CO.

284-286 PEARL STREET  
NEW YORK.

Western Offices, Rialto Bidg.,  
CHICAGO, ILL.

to have a little more stock on hand than immediate needs require. This is taking up the fresh arrivals quite promptly and with moderate shipments to come in, there is no doubt that prices will be sustained. Buyers have tried to discriminate more closely in quality this week, but the supply has not been large enough to permit them to turn down many goods. We quote:

Creamery, Western, extras, per lb.	22 1/2
" " firsts	21 1/2 a 22
" " seconds	19 1/2 a 20 1/2
" " thirds	17 1/2 a 18 1/2
" State extras	22 a 22 1/2
" " firsts	21 a 21 1/2
" " seconds	17 1/2 a 20 1/2
State dairy, half firkin tubs, fancy	21 1/2
" Welsh tubs, fancy	19 1/2 a 20 1/2
" tubs, seconds to brats	17 1/2 a 18 1/2
Western, dairy, finest	16 1/2 a 17 1/2
" " thirds to brats	13 a 15
imitation creamery, fancy	18 1/2 a 19
" " firsts	16 a 17 1/2
" " seconds	14 a 14 1/2
factory, fresh extras	14 1/2 a 15
" " fresh firsts	14 1/2 a 14 1/2
" " seconds	13 1/2 a 14
" " lower grades	12 1/2 a 13
Bella, fresh, fancy	14 1/2 a 15
" common to prime	12 1/2 a 14

## CHEESE.

Receipts last six days, 11,998 boxes; previous six days, 11,723 boxes. There is a continued fair demand from local and out-of-town dealers, and holders are showing a little increase in firmness. Large sizes are reaching full figures, while the bulk of small sizes are bringing 13@13 1/4c. Many lots of large cheese are being split and sold as small. We quote:

State, full cream, fall-made, large colored, f/cy 12 1/2 a 12 1/2	
" " large, oocaco, 12 1/2 a 12 1/2	
" " fall-made, large, white, f/cy 12 1/2 a 12 1/2	
" " large, good to prime	11 a 11 1/2
" " large, common to fair	9 1/2 a 10 1/2
" " fall-made small, col. fancy	12 1/2 a 13
" " small, white	12 1/2 a 13
" " fall-made, small, gd to pr. 12 1/2 a 12 1/2	
" " common to fair	9 1/2 a 10 1/2
State, light skins, small, choice	10 a 10 1/2
" " large	9 a 9 1/2
" " part skins, small choice	9 a 9 1/2
" " large choice	8 1/2 a 9
" " good to prime	7 1/2 a 8 1/2
" " common to fair	7 a 7 1/2
full skins	5 a 5 1/2

## EGGS.

Receipts last six days, 117,543 cases; previous six days, 92,291 cases. Receipts continue very heavy, but trading is remarkably active and the market is receiving considerable speculative support, chiefly from the West, whence there are many orders to hold and some to buy. Duck eggs are steady, but goose eggs are more plenty and have an easier tone. We quote:

State and Penn., average best, per doz.	13 1/2
Mich., North O. and North Ind.	13 1/2
Other Western, fresh-gathered, firsts	13 1/2
Washington, fresh-gathered, firsts	13 1/2
Kentucky and Nashville, good to choice	13 1/2
Tennessee, fresh prime	13 1/2
Virginia,	13
Other Southern, fair to prime	12 1/2 a 13
Dirties, per 30-dozen case	3 1/2
Checks and Cracks per 30-dozen case	3 1/2 a 3 1/2
Duck eggs, Baltimore, per doz.	29
" Western	25 1/2 a 26 1/2
" Tenn. and Va., per doz.	24 1/2 a 25 1/2
" other Southern, per doz.	23 1/2 a 24 1/2
Goose eggs, per doz.	7 1/2 a 8 1/2

## BUTCHERS' SUNDRIES.

Fresh Beef Tongue	50 to 65c a piece
Calves' heads, scalded	40 to 50c a piece
sweet breads, veal	40 a 75c, a pair
" " Beef	15 & 25c, a pair
Calves' livers	40 to 50c a piece
Beef kidneys	8 to 10c a piece
Mutton kidneys	3c a piece
Livers, beef	40 to 60c a piece
Oxtails	8 to 10c a piece
Hearts, beef	15 to 20c a piece
Ribbs, beef	12c a lb
Bifs, beef	6 to 8c a lb
Tenderloins, beef	22 to 30c a lb
Lamb's fries	8 to 10c a pair

## BONES, HOOFs, HAIR AND HORNS.

Round shin bones, av. 50-55 lbs. per 100 bones, per 2,000 lbs.	\$55 00
Flat shin bones, av. 42 lbs. per 100 bones, per 2,000 lbs.	40 00
Thigh bones, av. 60-65 lbs. per 100 bones, per 2,000 lbs.	55 00
Hoofs, 7 1/2 oz. and over, steer, 1st quality \$150 00-190 00	20 00
" 7 1/2-8 oz. and und."	100 00-150 00
" No. 3	50 00-90 00
Glostock, Dry, per 100 lbs.	3 00-8 00
" Wet	1 50-3 00
Hair tails, per pce.	3-3 1/2c

## The National Provisioner.

ILLINOIS CREAMERY CO., ELGIN,  
ILL.

Manufacturers of

Extra Fancy New  
Process Creamery Butter.

Offices 129 SO. WATER STREET, CHICAGO.

A Fine Table Butter Guaranteed  
to be the Pure Product of Cows'  
Milk, and sold at prices within  
the reach of all.

## BUTCHERS' FAT.

Ordinary shop fat	a 2 1/2
*Sust, fresh and heavy	a 4 1/2
Shop bones, per cwt.	30 a 50

## SHEEPSKINS.

Sheep and Lambskins	a 1 3 1/2
Mooc	a 1 15

## SAUSAGE CASINGS.

Sheep, imported, wide, per bundle	70
" " per kg. 50 bales	\$35 00
" medium, per bale	60
" narrow,	30
" domestic,	40
Hog, American, tbs, per lb.	20
" " bbls, per lb.	20
" " 1/2 bbls, per lb.	22
Beef guts, rounds, per set (100 feet), f.o.b. N. Y.	13
" " Chicago	12
" " per lb.	2 a 3
" bungs, one piece, f.o.b. N. Y.	7 1/2
" " Chicago	a 7
" " per lb.	4 a 5
" middles, per set (57 1/2 ft.) f.o.b. N. Y.	\$50
" " Chico	48
" " per lb.	7 a 8
" weasands, per 1,000, No. 1's.	5 1/2
" " No. 2's.	2 a 3
Russian rings	12 a 20

## SPICES.

Pepper, Sing. Black	Whole. Ground
" White	11 1/2 a 12
" Penang, White	18 1/2 a 19
" Red Zanzibar	10 1/2 a 18
" Shot	12 a 18
Allspice	10 1/2 a 12
Coriander	4 a 5
Cloves	10 a 14
Mace	45 a 50
Nutmegs, 110s	45 a 48
Ginger, Jamaica	19 a 21
" African	6 a 10
Sage Leaf	7 a 9
" Rubbed	10 a 12
Marjoram	25 a 28

## GREEN CALFSKINS.

No. 1 Skins	16
No. 2 Skins	13
No. 1 Buttermilk Skins	13
No. 2 Buttermilk Skins	11
Heavy No. 1 Kips, 18 lbs. and over	2.25
Heavy No. 2 Kips, 17 lbs. and over	2.00
Light No. 1 Kips, 14 to 18 lbs.	1.90
Light No. 2 Kips, 14 to 18 lbs.	1.65
Branded Kips, heavy	1.35
Light Branded Kips	1.00
Kips, Ticks, heavy	1.75
" " light	1.25
Branded O. S	75

## THE GLUE MARKET.

A Extra	22c
I Extra	18c
I	16c
IX moulding	15c
IX	15c
1/4	14c
1/4	14c
1/4	13c
1/4	11c
1/4	10c
9c	9c
2	8c

## SALTPETRE.

Crude	4 a 4 1/2
Refined—Granulated	4 1/2 a 5
Crystals	4 1/2 a 5 1/2
Powdered	5 a 5 1/2
74 per cent. Caustic Soda	1.50 to 1.65 for 60 p.c.
76 " Caustic Soda	1.65 to 1.70 for 60 per cent.
60 " Caustic Soda	1.65 per 100 lbs.
98 " Powdered Caustic Soda, 2 1/2-3 cts. lb.	
58 " Pure Alkali	80-85 cts. for 48 p.c.
48 " Soda Ash	95c-\$1 per 100 lbs.
Crystal Carbonate Soda	1.45-1.65 per 100 lbs.
Caustic Potash	45 to 55 cts. lb.
Bornx	15 cts. lb.
Talc	1 to 14 cts. lb.
Palm Oil	5 cts. lb.
Green Olive Oil	54 to 56 cts. gallon.
" Fats	4 1/2 to 4 1/2 cts. lb.
Yellow Olive Oil	54 to 58 cts. gallon.
Cochin Cocanut Oil	6 1/2 to 6 1/2 cts. lb.
Ceylon Cocanut Oil	5 1/2 to 6 cts. lb.
Cuban Cocanut Oil	5 1/2 to 5 1/2 cts. lb.
Cottonseed Oil	26-30 cts. gallon.
Rosin	\$2.00 to \$3.50 per 250 lb.

## THE FERTILIZER MARKET.

The market has been very active during the week, with a good demand from all sections, especially for tankage and blood, which is fairly well cleaned up. We quote:

Bone meal, steamed, per ton	\$21 00 a 21 1/2
" raw, per ton	23 00 a 24 00
Nitrate of soda, spot	1 62 a 1 65
" to arrive	1 55 a 1 62
Bone black, spent, per ton	12 00 a 13 00
Dried blood, New York, 13-13 per cent. ammonia	1 77 1/2 a 1 80
Dried blood, West, high gr. fine ground	1 87 1/2 a 1 92 1/2
Tankage, 9 and 20 p. c., f.o.b. Chicago	18 00 a 15 50
" 8 and 20 "	13 75 a 14 50
" 7 and 30 "	13 00 a 13 00
" 6 and 35 "	12 00 a 12 50
Garbage Tankage, f.o.b. New York	7 50 a 8 00
Azotine, per unit, f.o.b. New York	1 80 a 1 82 1/2
Fish scrap, wet (at factory), f.o.b.	10 00 a 10 25
Fish scrap, dried	19 00 a 18 50
Sulphate ammonia, gas, for shipment, per 100 lbs.	2 80 a 2 85
Sulphate ammonia, gas, per 100 lbs., spot	2 80 a 2 85
Sulphate ammonia, bone, per 100 lbs., per 2,000 lbs., f.o.b. Charleston	2 70 a 2 72 1/2
South Carolina phosphate rock, ground, per 2,000 lbs., f.o.b. Ashley River, per 2,400 lbs.	6 00 a 6 50
The same dried	3 40 a 3 50
POTASHES, ACCORDING TO QUANTITY.	
Kainit, future shipment, per 2,240 lbs.	8 70 a 8 95
Kainit ex store, in bulk	9 60 a 10 68
Kieserit, future shipment	7 00 a 7 25
Muriate potash, 50 per cent., fut. shpt.	1 75 a 1 85
Muriate potash, 50 per cent., ex store	1 83 a 1 90
Double manure salt (48 49 percent less than 3/4 per cent. chlorine), to arrive, per lb. (basis 48 per cent.)	1 01 a 1 13
The same, spot	1 05 a 1 20
Sulphate potash, to arrive (basis 90 per cent.)	1 99 1/2 a 2 08 1/2
Sylvinit, 24 a 34 per cent., per unit S. P.	36 1/2 a 37 1/2

## BALTIMORE FERTILIZER MARKET.

Since our last report the market for ammoniates has been firm and advancing. The demand from the East is light, but there has been considerable Southern inquiry, which has had the effect of advancing all materials, including particularly the price of ground blood. We quote:

Crushed tankage, 8 and 20, \$14 per ton f.o.b. Chicago; crushed tankage, 10 to 12, \$16 per ton f.o.b. Chicago; crushed tankage, 9, 10 and 15, \$16 per ton f.o.b. Chicago; concentrated tankage, \$1.40@\$1.42 1/2 per unit f.o.b. Chicago; hoofmeal, \$1.50 per unit f.o.b. Chicago; ground blood, \$1.70@\$1.75 per unit f.o.b. Chicago; crushed tankage, \$1.72 1/2 @\$1.75 and 10 c. and f. Baltimore. Sulphate of ammonia, foreign and domestic, \$2.75@\$2.80 Baltimore and New York.

Consul Thompson, of Progresso, Mexico, advises that a large rope and cordage factory has been built at Merida, Yucatan, and is now in full operation, having, it is said, large orders for binding twine from United States firms. It is the first establishment of the kind in the republic, and is, experts say, one of the best equipped plants of its class in the world.

## A Five Dollar Safe AT THE

PRODUCE EXCHANGE VAULTS,  
NEW YORK CITY.

Will hold a large number of Deeds, Mortgages, Insurance Policies, Bonds, Stocks and other valuable papers.  
Inspection Invited.

# Retail Department.

COL JOHN F. HOBBS, - - - ASSOCIATE EDITOR

## FIGHT FOR AN HONEST LAW.

The butchers and the legislators of Connecticut are wrangling over that important factorizing law. The present law exempts from attachment wages to the amount of \$50. The "dead beat" just runs his bill to as near \$50 as possible, then pleasantly bids the trusting butcher good-bye. The present effort is to have the exemption reduced to \$10. The Butchers' and Grocers' Associations and the Retail Merchants' Association of New Haven are strongly urging the passage of the bill. In 1843 the \$10 factorizing law was passed. In 1859 a similar law was passed. In 1867, the exemption was increased to \$25. In 1872 this amount was made to cover many articles. In 1875 wages of single men, \$10, and of married men \$25, was exempt. In 1882 the bill was tinkered with. In 1883, minors' wages were exempt from payment of parents' debts. In 1887 the now odious \$50 exemption statute crept upon the books; payments were ordered weekly. In 1895, the exemption for board bills was killed. A man must pay his board bill. Well, now, why should the boarding house "missus" not pay her food bill? Why should any one not pay for his food?

Attorney Byrne, who represented the Waterbury, Conn., Merchants' Association said that he had "utterly failed to collect bills aggregating \$3,000 from workmen who were well able to pay." Some of them receive \$30 per week. He exhibited a list of 400 Waterbury people who had not paid bills. Of these more than 200 could easily pay if they would book. That thing is wrong.

We do not see why any honest man should seek legislative aid to keep him from paying for his neighbor's food which he eats. We do not see why a legislator should desire to hood rascality and thievery with a statute book. Thatching is wrong.

## COLD BLOODED METHODS.

The dogma of the "credit man" of a big concern as expressed by one of them is: "Merciless as justice untempered by mercy." Cold-blooded, isn't it, butcher? You let a woman with a ball-bearing tongue and a moist eye lay the old account to sleep again and plant seeds for a new one on its remains. The big man stares the tears into dryness and scowls at the delinquent until she loses her balance. The "credit man" also says that a true debt-collector must be as soulless as a corporation; he must not be wheedled by friendship, weakened by blarney nor troubled by pity; he must look at business with its cold blooded eye; he is not a charity organization, nor a remittance society; those to whom he gives pity will yield him none in his final mix-up of accounts; pity and put-off are so much discount from the cash of the business.

Take this hint, marketmen, and put a refrigerator in your heart when a customer asks you to credit against no other security than a hungry stomach and a gusty promise.

## STARTING THE POT IN CHICAGO.

The energy of the retailers of Chicago following the adverse decision of the Supreme Court of the State, upon the validity of the Walker anti-department store ordinance, is very commendable. The rapid cementing of the retailers into one large, adhesive organization working to one end illustrates both evil of disintegration, and of allowing a great force to lay at rest. This sudden arousing will have a positive effect upon the legislation proposed as well as a moral effect upon the smaller efforts of earnest men in smaller cities. The whole of the retail market and grocer trade should "hitch up" together; put their hearts, heads, and souls into the business in hand. Such unity backed by real work will win the needed act.

## REGRETTABLE FRICTION.

There is a small matter which divides the butchers and the grocers, but it engenders bad blood, and acrimony which is unbrotherly and leads to almost irreparable harm. The cause of friction is a question of license. This should be wiped out, so that the two great bands of retailers can work together in harmony. Either the grocers should gracefully consent to pay a license to do business, or they should join with the butchers in their efforts to have the license burden lifted from their business. This is fair and all retailers should recognize it.

The grand jury will not prosecute the delicatessens for keeping open on Sunday. The policemen who hang around a saloon which is running inside on full time will under present orders continue to arrest the innocent provisioners and close them up. The ruddy police don't eat on Sunday, they only—drink.

This is the law which prohibits the slaughtering of horses in New York for human food:

Sec. 86. That neither the business of slaughtering cattle nor the keeping of any slaughterhouse nor the yarding of cattle shall be begun or undertaken at any new or additional place within the City of New York, except pursuant to a permit from this department; nor shall any person or corporation keep any slaughterhouse or yard or any cattle therein hereafter without a permit from this department; and the slaughtering of horses for food is prohibited; and no horses shall be slaughtered in the City of New York without a permit in writing from the Department of Health.

## A NATIONAL BUTCHERS' ABATTOIR.

John H. Schofield and Frank Snouffer, national organizers of the National Retail Butchers' Protective Association, have been in Chicago this week completing arrangements for the opening of an abattoir for the use of members of the association. The scheme was started last July and since that time cash to the amount of \$226,000 has been collected, which is in the hands of John H. Schofield, who is under bonds for \$100,000.

A number of offers from different Western towns were received for locating the abattoir. The most noticeable was from Council Bluffs, of forty-five acres of ground with a cash bonus of \$25,000, which was offered last October. An option on the old James E. Booge plant of Sioux City, Iowa, has also been secured. The question now is merely one of location, as it is claimed the financial end of the deal can be successfully carried through.

A stock company of several millions of dollars capital is to be organized to the members of which meat from the abattoir will be furnished at the usual market price. Thus, it is said, this company will in no way enter into unfair competition with the packers. If this scheme is successfully carried through it will be one of the most notable schemes that has ever been successfully promoted in this country.

## The Retailers Hot Fight in Chicago.

There are 50,000 retailers in Chicago with an army roll of 125,000 clerks. The whole body is seething with excitement in an effort to get together and to get through the Illinois Legislature an act to vest in the city council of Chicago the power to legislate against department stores. The enrolling members of the Retailers' Association subscribe to the following among other clauses in the constitution of the body:

"It is mutually agreed by the members of this association that they hereby pledge themselves to trade exclusively with each other, and will use their utmost influence with their families and friends to have them patronize the members of this association."

"Each member of the association will be furnished a certificate of membership bearing its corporate seal, to be framed and conspicuously displayed in the front window, entitling such member to the patronage of the other members of the corporation. Further than this, all employees of members will be furnished with cards, attesting the fact that they are employed by such members."

A. R. Schlieder has started a meat market in the Delmore store at Utica, N. Y.

## "INVINCIBLE" ICE SCALE.

MADE IN TWO SIZES:

No. 3. Weighs 300 lbs. by 5 lbs.  
No. 4. Weighs 400 lbs. by 5 lbs.

This Scale meets all the requirements demanded by the "Ice Trade." It is accurate and unbreakable. It relieves all strain. Both the ring at the top and hook are swivel. The dial is nickel with black figures. It is used and highly endorsed by the largest ice companies.

Patents pending.  
Write for prices.



PELOUZE SCALE & MFG. CO.  
133-139 S. Clinton St., CHICAGO.

### To Hamper Hog Slaughtering in New York City.

Assemblyman Sawyer, by request, on Tuesday introduced a bill in the Assembly at Albany. The bill provides that "It shall not be lawful to drive any cattle, sheep, swine, pigs or calves through the streets or avenues of the City of New York, or any of them except at such times and in such manner as the Board of Health may by order or resolution prescribe, nor to slaughter any swine or pigs in the Borough of Manhattan."

The projectors of the bill say that Chapter 394 of the laws of 1885 was passed at the instance of the hog combine or trust, consisting of nearly all of the hog slaughtering establishments in New York and New Jersey, so as especially to permit the slaughter of hogs on the west side, between 39th and 42d streets, despite the orders or regulations of the Board of Health.

The following memorial is presented in connection with the bill:

"All sewer refuse from the hog slaughtering establishments within these limits, together with the refuse from the tallow, lard and other establishments in the vicinity, flows into the Hudson River. It is claimed, however, that the scraps or refuse are utilized by the fertilizer manufactories which are kindred concerns to the larger establishments. An investigation will disclose the fact that this is untrue. On the contrary, it is a fact that can be easily ascertained that pieces of entrails and other parts of slaughtered swine, badly decomposed, can almost at any time be found upon the tide flats in front of these places. Furthermore, the bowel cleanings and other unused and unusable portions of the slaughtered swine naturally and necessarily find an outlet into the Hudson River.

"This would not be so bad if the river current were such, together with the flow of the tide, that this refuse and sewer matter could be carried out to sea. But such is not the fact. The curvature of the shore line between 34th and 42d streets is such that the up tide, working in conjunction with the river, forms an eddy between 39th and 41st streets, and lodges at that point permanently every particle of refuse matter that goes into the river between 34th and 42d streets. This natural condition is assisted by the long docks at 34th and 42d streets, which make promontories or capes at those points.

"The land whereon these slaughterhouses are situated is largely made land, and was at one time covered with stagnant water. Thus the soil for twenty feet below these places is soft and slimy and thoroughly saturated with decayed animal matter. The tide is sometimes so low as to expose between 39th and 41st streets above mentioned over 100 feet of putrid decaying matter to the summer sun. tion of the people of Greater New York."

"One of the most dangerous and even horrible facts connected with this situation is the existence of the large double-decked tenement houses entirely surrounding the land upon which the slaughtering and swine and other animal killing establishments are located, occupied by thousands of men, women and children of the poorer classes.

"The most superficial kind of an investigation would disclose the fact that the hog yards are sink holes of corruption and putrefaction. Directly underneath the buildings where the manufacturing processes are carried on are the pens and slaughtering places. The sewers leading from these places (both the public sewers in the streets and the private sewers of the slaughtering establishments built through and underneath the blocks and not subject to sanitary inspection), are constantly pouring the new animal matter into this eddy of the river above mentioned, such as particles of entrails, bones, feet, particles of meat, together with the manure emptied from the entrails of the slaughtered animals after being taken from the carcasses. This condition of affairs is not alone a menace to the health of that particular locality, but is capable of breeding an epidemic of malignant disease sufficient to sweep from the earth the larger portion of the people of Greater New York.

Mr. Sawyer says that the authors and fathers of the bill are "friends of public health."

### Sugar Curing Country Hams.

Summer or country hams can be sugar cured by using the following recipe: For each 100 lb of meat take 4 lb of salt, 2 of sugar (granulated, because it will mix easier), and 1 oz. of saltpeter. Mix thoroughly and divide into three equal parts. After the meat is thoroughly cooled rub with pure salt and let it lie one day to get the blood out of it. Then commence the curing by rubbing carefully with the mixture on the flesh side and especially around the end where the bone is. As each piece is rubbed pack it in a barrel, and three days later rub with the second third of the mixture, transferring it to another barrel; that puts the top pieces in the bottom this time and so equalizes the salting. Three days later rub with the last third of the mixture and on the tenth day it is ready for smoking, or liquid smoke can be applied, which a great many use with satisfaction. If smoked meat be again packed in dry salt it will keep for any length of time. We have kept it over one year.

### Easter Art in Shop Windows.

Business people pay too little heed to dressing up things on dressy occasions. On Easter and at Christmas time people expect to see shops and stores in gay dress as human beings. Mr. Herbert L. Swift, of Swift and Company, was smart enough to catch this idea and to put it into effect during the present Easter tide. This great packing company will this Easter make specially rich displays in the windows of many prominent butcher shops in New York City, Brooklyn, Jersey City and in the leading shops of their customers in every important city all over the country. This is the first time Swift and Company or any other packinghouse has made such a novel departure. This whole scheme in conception and execution is the special work of Mr. H. L. Swift. It is something which is altogether new in the trade, and will be a pleasant trade object lesson.

This Easter display will be made of the company's premium hams, one-pound cans of breakfast bacon, and silver leaf lard. The shop windows will be dressed with red, white and blue bunting as a picturesque background to the tasteful exhibits which they set off. The windows were all finished on Wednesday, and will be on exhibition until after Easter Sunday.

Among those shops whose windows now catch the public eye with their gay prettiness are: New York City—C. Walz, 321 Seventh avenue; C. Schwalm, 144 Seventh avenue; S. W. Lichti, 142d street and Willis avenue; B. Boertzel, 131st street and Eighth avenue; Max Greenbaum, 82 Avenue A; S. Schumacher, Seventy-fourth street and First avenue; Kirschbaum Bros., 301 Seventh avenue, Brooklyn—Lesser Bros., 359 Graham avenue; Farrell & Feely, Seventh street and Bedford avenue; Walter Williams, 446 Hicks street; Schord & Co., Orange and Henry streets; Mark Meyer, 635 Fulton street; Chas. Etzold, DeKalb avenue; Ed. Ball, 161 Fifth avenue; Henry Richmuller, 503 Fifth avenue; Longman Bros., Fordham, N. Y.; S. D. Ellis, 184 Pavonia avenue, Jersey City, N. J.; L. Vetterman, Trenton and First streets, Hoboken, N. J., and others.

A. Buchsbaum has one of the prettiest of all the pretty Easter displayed windows in the city. Those who pass his big shop and its broad glass windows on Ninth avenue, simply stop and wonder at the amount of beauty and interest which can be gathered about a food exhibit in a handsome shop window. Mr. Buchsbaum has always studied the public taste and catered to it. His growing business has demonstrated the sense of what he does. His big market is a pretty thing to see just now.

\*\* Ben Nauss, of Nauss Bros. Co., 87 Second avenue, and other important parts of New York, has returned from a three weeks' business absence from the city. He looks refreshed by his trip, and is up to his neck in letters and checks which he is working off on express time.

### Large Hen Eggs.

P. A. Nolan, of Remington avenue, Baltimore, Md., has been growing eggs the size of chickens. Three eggs shown by him have very large measurements. The largest measured 8 inches around its length and had a girth measurement of 6 inches. It was therefore about 2 inches in diameter. The other two measured  $7\frac{1}{2} \times 6\frac{1}{2}$  inches and  $7\frac{3}{4} \times 5\frac{3}{4}$  inches. They were the fruits of the Plymouth Rock breed. It would take a good sized little chicken to fill either of them.

### Tastes Differ.

A judge of beef says: "The more I read of this embalmed army beef discussion the more firmly am I convinced that blessed few people know the difference between good meat and bad. I have seen wealthy people buy beef-steaks of a New York butcher that even a hound dog would turn up his nose at, and have eaten at the houses of the rich, out of politeness, beef that was half cartilage and which I wouldn't give to my old tomcat."

### Butchers' Licenses Reduced.

The Board of Aldermen of Denver, Col., last week passed an ordinance to reduce butchers' licenses from \$20 to \$10 per year. The butchers were on hand to cheer and to return thanks for this just city law.

### Shipping Ready Made Sausage Meat.

Beef cut in small pieces is being shipped to Rochester, N. Y., in barrels. This meat is ready to be ground and stuffed into sausage. The meat comes from Chicago. The local Board of Health will rigidly inspect it. The trade is all right, if the meat is all right.



Is Healthful. It cannot be Detected, and does not destroy the Natural Flavor of the Meat.

Invented and Manufactured Only By  
**B. HELLER & CO.**  
CHEMISTS,  
249-251-253 S. Jefferson St., Chicago  
WRITE FOR DESCRIPTIVE CIRCULAR.

## Local and Personal

\*\* The butchers of Montreal, Can., propose to put up the price of meat retail. This is due to the steady rise in cattle.

\*\* Robert S. Westbrook, the hustling butcher at Branchville, N. J., has enlarged his butcher shop by building an additional store room.

Schneider & Thoma are expected to very soon open a meat market in the Delmore block on State street, Carthage, N. Y., shortly.

\*\* By moving into larger premises in the corner store of the Leighton block, Exeter, N. H., E. Desilat & Bro. are enabled to bring their important meat department into greater prominence.

\*\* Moody Akeman has made extensive improvements in his market at the corner of Green and Pleasant streets, Newburyport, Mass. The place looks like a new one. It is fit for a spring opening.

\*\* Horses cannot be slaughtered for human food in New York City. Section 86 of the Sanitary Code, says so. And Sec. 8 of the same code, authorized the Board of Health to seize any such meat in the city or on its way—if it can be found. The Inspectors of the Department are keeping their eyes wide open for any violations of these sections.

\*\* Swift and Company's addition at Hamilton street, Allentown, Pa., is nearly completed. This improves both the company's plant and the locality.

\*\* The mayor of Buffalo, N. Y., has issued a license to John Grabowski to sell salt meats at his market, 68 Stanislaus street, in that city.

\*\* Joseph Myers is again in the butcher business at North Lima, Ohio. He is experienced.

\*\* The butchers of the Pearl street market house, Cincinnati, petition against electric lights. They are cooler and more convenient than gas, and less dangerous. But then people will differ even on the question of light.

\*\* George G. Harlan is building an extension to his meat market at Mauch Chunk, Pa.

\*\* Abraham Krakauer is the nervy delicatessen dealer of New York City. He has been running his shop on Sunday in violation of police commands. He has been arrested several times. The grand jury refused to indict him. He was arrested again last Sunday for the same offense. He is determined to settle the point of law. His shop is at 590 Columbus avenue. Lift your delicatessen hat to him.

\*\* The wholesale butchers Lee & Hoyt, at New Haven, Conn., have dissolved. The business has been capitalized into a corporation known as the Hoyt Beef & Produce Company. The company has an abattoir at Allingtonton, and are also agents for the G. H. Hammond Company of Hammond, Ind., and the Cudahy Packing Company of South Omaha, Neb.

\*\* We regret to announce the death of Ed. Ackerman, the commission meat merchant at Hewitt ave., West Washington Market. Mr. Ackerman died of pneumonia, at his home, Union Hill, N. J., early Monday morning. He was ill but a week. He has been identified with the meat and provision trade for years. The deceased was a pleasant young man, and his face will be much missed at the market.

\*\* Joseph B. Dreyfus has sold his butcher shop at Delhi, N. Y., to Hunt & Anderson.

\*\* H. L. Niles has doubled the size and capacity of his market at Springfield, Mass. It now runs back 130 feet and is one of the handsomest market places in New England. Every nook and corner is full of savory things and so stored that each lends a charm to the whole general effect.

\*\* L. Sahn reports a booming trade in his butcher bailiwick at 947 3d avenue. This is in the heart of a good all-the-year-round trade.

\*\* J. M. & P. Scanlan's big new ice machine is being installed this week. The parts arrived on Monday and the workmen began installing it on Tuesday. The whole work will be finished some time next week, so that the new machine can begin its chilling work by Thursday or Friday. This will be a vast improvement to the facilities of the Messrs. Scanlan's place.

\*\* C. D. Clark, salesman for Nelson Morris & Co. at Syracuse, N. Y., had two masked burglars throw some curved balls at him out of a revolver about 1 a. m. one day last week. They took his gold stud watch and \$2.50.

\*\* William Bartels, one of New York City's wealthiest shop butchers, is still making his good business sense and tact yield gratifying profits in his market at 256 7th avenue.

\*\* A new bologna sausage shop will be opened to-day at 10th avenue, between 31st and 32d streets.

\*\* It is reported that a couple of fat collectors are financially interested in two butcher shops in New York City. One of these shops is on the central part of Columbus avenue, and the other one on upper 8th avenue. The two shops are about a mile apart.

\*\* A new butcher shop will be opened to-day on 3d avenue, between 142d and 143d streets. The city is moving up-town, and Harlem is becoming a populous and a hungry people.

\*\* Nathan Weill, the fat dealer at 352 East 51st street, had a nasty little fire on Wednesday of last week. The loss was about \$500.

\*\* King Ober, one of Armour & Co.'s hustling sausage salesmen, popped into the city during the week.

\*\* R. C. Lowes, of the fresh meat department of the Armour Packing Co., Kansas City, dropped in at Manhattan Market on his "flying send" visit through the East for his health.

\*\* Mr. Wilson, one of Armour & Co.'s sausage salesmen, attached to the head office at Chicago, was in New York City this week. He is "on the wing."

\*\* The Quaker City Market, at the southeast corner of 63d street and Amsterdam avenue, demonstrates that there is a living and some more in the meat business even with the present high price of stuff, if the business is conducted strictly on the cash basis.

\*\* Vogel Bros. report a booming trade at their shop at 112 8th avenue. It only needs enterprise and good stuff to make meat go.

\*\* C. W. Armour, of the Armour Packing Co., is still in Kansas City, where his uncle just died of pneumonia.

\*\* The meat people say that General Manager W. H. is a very nice and pleasant Noyes to listen to in or out of business.

\*\* George Hotchkiss & Co. are painting their premises at Manhattan Market. When this is finished, and the new bunker is in, this important meat place will present a pleasant spring appearance. The premises will be more convenient in many ways.

\*\* Trade has been slack, dull, or any other harsh name this week. It being the last week in Lent seemed to intensify the slowness of trade. The West Side had one unbroken complaint against the stagnation.

\*\* The North River Stockyards and Market Company of New York City has been incorporated with a capital of \$10,000. The directors of the company are R. M. Rogers, Chicago; R. S. Barrie, and H. Gordon Pierce, New York City.

\*\* Two judgments aggregating \$14,102 were entered Monday against Solomon Sayles, wholesale butcher at 128 6th avenue, in favor of the Produce Exchange Trust Company on several notes which he made in September, October and December, 1896, payable to the Standard National Bank. This judgment has nothing to do with the partnership firm of Sayles, Zahn & Co.

\*\* Eugene Major and Benj. Rosecrans have bought the meat market of E. B. Kintner at Hainsville, N. J. Mr. Kintner successfully carried on this market for years.

### Manager P. L. Hughes Goes West.

P. L. Hughes, who has for some time been the general Eastern manager of the Cudahy Packing Company, with headquarters at 35th street and 11th avenue, will leave this week for South Omaha, having been transferred to headquarters. Mr. Hughes has made a popular Eastern representative and there are many in and out of the trade who will give him a regretful good-bye. We have found him uniformly courteous. We wish him good-bye and a bright future in his Western work.

### Cudahy's New Eastern Manager.

J. H. Norris, lately one of the inspectors of the Cudahy Packing Company, has been made Eastern general manager of the company, vice Hughes, transferred to Omaha. Mr. Norris is one of Cudahy's best men. He succeeds a very popular man, and we wish him that rich success to which his business experience entitles him. He will find his competitors honorable and pleasant people socially, and in a business sense, holding out to him the glad hand.

### Exit United V. & M. Co.

The term of the lease of the United Veal & Mutton Company, at 43d street and 1st avenue, is up this month. One of the partners died. The company practically went out of business as slaughterers some time ago, though individual members continued to slaughter on their own account at the old premises. The company has now, as a matter of legal form, applied to the Supreme Court for voluntary dissolution of the corporation. Mr. Rodman, the former treasurer and one of the largest holders in the old company, will continue to slaughter small stock in the eastern part of the premises. The other part is temporarily occupied by young Mr. Loeb, son of a former member of the company. It will be occupied later by another company. Mr. Hilburn will slaughter in Jersey, where he has a brother. Thus is dispersed the old corporation and the present disposition of some of its former members.

### Tug-of-War Next Week.

Friday night of next week the boys of the New York Veal & Mutton Company's Benefit Association, under the direction of President Kann, will try to show the United Dressed Beef Company's boys that mutton can out pull beef. The tug-of-war between these two concerns will take place at the Teutonia Assembly Rooms, 16th street and 3d avenue. There will also be a spirited and funny cake walk during the evening. These two associations are noted for their enjoyable affairs, and when the two combine at one show it will be an "all star" event. There is fun and pleasure awaiting the visitor. Go and enjoy it.

### A Business Man said:

**"For economy's sake I had done without the telephone service until lately. I had it put in less than a year ago. Now I would not give it up for Five Hundred Dollars a Year."**

(HE PAYS \$90.)

MESSAGE RATES makes the cost of telephone service in New York very moderate. STANDARD EQUIPMENT for all subscribers. The rate varies with the amount of use.

NEW YORK TELEPHONE CO.  
15 Day St., 68 Broadway, 115 W. 30th St.

## Mortgages, Bills of Sale and Business Record

### Butcher, Fish and Oyster Fixtures.

The following Chattel Mortgages and Bills of Sale have been recorded up to Friday, March 31, 1899:

#### BOROUGH OF MANHATTAN.

Mortgages.	
Alexander, L., 668 8th ave.; to N. Mayer (filed March 25) ....	\$ 250
Bills of Sale.	
Bellman, Wm., 442 Amsterdam ave.; to T. Callan (filed March 27) ....	\$ 1
Rabinowitz & Son, 9 Ludlow st.; to B. Sieberman (filed March 27) ....	200
Cohen, B., 13 Monroe st.; to R. Schernack (filed March 30) ....	1
BOROUGH OF BROOKLYN.	
Mortgages.	
O'Donnell, Wm., 230 N. 6th st.; to Nat. Cash Reg. Co. (filed March 24) ....	\$ 270
Franz, Joseph, 156 Knickerbocker ave.; to Frank Joa (filed March 29) ....	300

### Grocer, Delicatessen, Hotel and Restaurant Fixtures.

The following Chattel Mortgages and Bills of Sale have been recorded up to Friday, March 31, 1899:

#### BOROUGH OF MANHATTAN.

Mortgages.	
Mulk, H., 522 1st ave., to P. Morich (filed March 27) ....	\$ 95
Heupel, Aug., 9-11 Thomas st., and 97 Trinity Pl.; to C. Wolff (filed March 24) ....	rent.
LaRue, F. E., 524 E. 14th st.; to E. R. Biebler (filed March 25) ....	50
Wingens, L. J., 959 3d ave.; to C. J. Moet (filed March 28) ....	1,000
Gallagher, J. J., 17 8th Nicholas ave.; to B. & W. (filed March 28) ....	500
Czekanowska, M.; to E. Imanowski (filed March 28) ....	400
Gunzelman, C., 280 10th ave.; to E. R. Biebler (filed March 29) ....	17
Sigmeister, M., 13 Rutgers st.; to J. Goldman (filed March 29) ....	62
Silberstein, L., 97 Park Row; to D. Feichner (filed March 29) ....	300
Wendelken, J., 24th st. and 4th ave.; to F. P. Chase (filed March 30); to secure rent	
Busch, Minnie, 2093 Madison ave.; to W. S. Buchanan (filed March 30) ....	520
Tucker, Frank, 40 Bowery; to M. H. Magdoff (filed March 30) ....	4,000
Hoernlein, H. A., 644 E. 141st st.; to C. H. Hinckle (filed March 30) ....	100
Bills of Sale.	
Bregstone, Jos., 260 Cherry st.; to B. Frankel (filed March 24) ....	150
Garten, M., 177 Irvington st.; to S. Ershovsky (filed March 25) ....	75
Romanowski, A. & L., 77 E. 4th st.; to F. Dackiewicz (filed March 28) ....	225
Czekanowski, W., 77 E. 4th st.; to E. Imanowski (filed March 28) ....	400
Czekanowski, W., 77 E. 4th st.; to M. Czekanowski (filed March 28) ....	110
Czekanowski, W., 77 E. 4th st.; to F. Dackiewicz (filed March 28) ....	250
Steyl, Max, 354 E. 85th st.; to F. Meidlich (filed March 29) ....	150
Fehr, Chas., 952 Columbus ave.; to E. Van Arx (filed March 30) ....	400
Klein, C., 228 E. 76th st.; to O. H. Windels (filed March 30) ....	550
BOROUGH OF BROOKLYN.	
Mortgages.	
Horn, Jacob, 220 Lynch st.; to Emil Monhof (filed March 25) ....	\$ 225
Niclas, Fred, 584 Myrtle ave.; to Nat. Cash Reg. Co. (filed March 25) ....	270
Marahrens, Robert, Canarsie, L. I.; to Brooklyn and Rockaway Beach B. R. Co. (filed March 25) ....	2,000
Goodman & Erichs, 230 Market ave., Wallabout Market; to Nat. Cash Reg. Co. (filed March 27) ....	105
Donn, Horn & Hine Sing, Coney Island ave. and Kensington Walk; to Restaurant Fixt. Co. (filed March 27) ....	159
Gercken, Diedrich, 92 Myrtle ave.; to Katie A. Doscher (filed March 29) ....	700

Garlich, P. Nicholas, 653 Classon ave.; to Wm. Breuer (filed March 30) ....	275
Heerd, Chas. B., 1228 DeKalb ave.; to C. Pfeiffer (filed March 30) ....	500
Degenhardt, A., 130 Jay st.; to Nat. Cash Reg. Co. (filed March 30) ....	275
Bills of Sale.	

Englert, George, 37 Starr st.; to Sebastian Herbert (filed March 24) ....	425
Seipp, John P., 540 Central ave.; to Maria Stuhring (filed March 29) ....	725

### BUSINESS RECORD.

CONNECTICUT.—F. R. Hellman, Bridgeport; meat market; sold out.—W. C. Stillman, Meriden; restaurant; sold out.—Baldwin & Sears, Torrington; meat market; dissolved; succeeded by B. A. Sears.—B. C. Denslow, Waterbury; market; dead.—Burr Bros., Winsted; meat market; sold out.—H. E. Baily & Co., Bridgeport; meats, etc.; R. E. mortg., \$3,200.—Kessey & Co., Wallingford; meat, etc.; filed voluntary petition in bankruptcy.—E. F. Densmore & Co., Winsted; meat; attached.

IDAHO—H. C. Parnell, Boise; meat; damaged by fire.

ILLINOIS.—Dauser & Feinberg Co., Chicago; market; certified to change name to Feinberg-Stopp Packing Co.—Horton Bros., Chicago; market, etc.; bill of sale, \$2,790, and dissolved.

KANSAS.—George Casemore, Kansas City; meat, etc.; burned out.—R. A. Robinson, Kansas City; meats; sold out.

MARYLAND.—Wm. Tait & Co., Baltimore; oyster packers; damaged by fire.—P. C. Mueller & Co., Baltimore; provisions, etc.; Philip C. Mueller, individually, deeded R. E., \$1,100.

MASSACHUSETTS.—J. G. Bridge Co., Boston; hides; Jos. W. Estabrook, president, dead.—L. B. Goodspeed & Co., Boston; wholesale fresh fish; damaged by fire.—Frank B. Hatch, Lowell; provisions; sold out.—Napoleon Sylvester, Lowell; provisions; failed.—David Van Tyn, Boston; provisions; voluntary petition in bankruptcy.—Edmund J. Lokell, Fall River; restaurant, etc.; R. E. mortgs., \$6,135 and \$20,000.—Thos. Sheeley, Lowell; provisions, etc.; chatt. mortg., \$200.—Herbert F. Smith, Gardner; fish; bill of sale, \$450.—Geo. S. Taber, New Bedford; provisions, R. E. mortgs., \$6,500 and \$1,500.

MICHIGAN.—W. L. Whiting, Augusta; meats; discontinued.—Dunbar & Tourie, Cassopolis; meat; dissolved.—A. B. Wykes, Grand Rapids; meats; sold out.—Hastings & Young, Port Huron; meats; dissolved.—Henry J. Persel, Port Huron; meats, etc.; sold out.—John T. Rose, Saginaw; meats; succeeded by James Lester to-day.—Theresa L. Costigan & Co., Detroit; meats, etc.; judgment against Theresa L. Costigan, \$1,476.

NEW HAMPSHIRE.—Jones & Lamprey, Alton; provisions, etc.; Albert J. Jones, individually, deeded R. E., etc., \$1,500.

NEW YORK.—Nelson Smith, Cooperstown; meats; bill of sale, \$176.—Frederick Keller, Jamaica; butcher; chatt. mortg., \$625.

Thomas Higgins Sons, Lansingburg; meats; closed on chattel mortgage.

PENNSYLVANIA.—Kosmier Swallow, Olyphant; meats; dead.—J. & T. Walton, Scranton; meats; John Walton continuing.—W. E. Brown, Harrisville; butcher; judgt., \$1,400.—Chestnut & Ball, Pittsburgh; meats; confessed judgt., \$156.—Kapalski & Sienkiewicz, Scranton; meat, etc.; judgment against Frank Kapalski and Andrew Soliski for \$2,000.—A. A. Markley, Steelton; butcher; revial judgt., \$2,000.—C. W. Franee, Wilkes-Barre; butcher; execution, \$300.

RHODE ISLAND.—Wm. R. Fairman, Pawtucket; meats, etc.; will be succeeded by Fairman & Leveck.—Elwin L. Sargent, Pawtucket; meats, etc.; sold out.—F. O. Wallis, Warren; butcher; dead.—John Greenless, Auburn; meats; chatt. mortg., \$500.—Albert Bennett, Providence; butter and eggs; assigned.—Varney & Plummer, Providence; restaurant; chatt. mortg., \$275.

TEXAS.—W. Goldstein, Dallas; butcher; chatt. mortg., \$250.

VERMONT.—John J. Kinney, Bennington; meat; succeeded by Hollister & Ashton.

WISCONSIN.—Anton Weiler, Marinette; meat; bill of sale, \$550.

### AMONG THE ASSOCIATIONS.

The Butchers' Baseball Club of St. Louis, Mo., has been duly organized in that city. Captain Lammering, of 1221 Cass avenue, is waiting for challenges, so he can lead his team to the slaughter. The team consists of: S. McAllister, catcher; John Boulevard, pitcher; William Legs, first base; Jerry Murphy, second base; William Lammering, shortstop; George Monkins, third base; Paul Morgan, center field; John Kukamp, left field; Phillip Raush, right field.

The Green Bay (Wis.) Retail Butchers' Association has decided to join with the Retail Grocers' Association of the same city in a Sunday-closing agreement. This agreement has been signed, and will be into effect tomorrow.

The Retail Butchers' organization of Superior, Wis., gave its annual ball at Maryland Hall. Felix Herzog acted as prompter. Reemer's full orchestra played the entire evening.

The Butchers' Association of Montreal, Canada, headed by Alderman Lareau, who is its president, will make a uniform effort to raise the price of beef at Easter. Formerly prime steers sold at 3½ to 4 cents on the hoof. Now they command 5 to 5½ cents. The effort will be made to raise the price of beef 2 cents per pound all around to cover this extra cost of bulk stuff.

### Butchers to Keep Records.

The licensed butchers of Utah County, Utah, have been served with notice by the sheriff that the law which requires slaughtering butchers to make and keep a record of the description of animals killed by them will now be enforced to the letter.

### New Shops.

Bert Mayo expects to open a new meat market at Shelburne, Vt.

Warner Platner and Harry Weaver have started a retail meat business at Martindale, N. Y.

Cyrus Becker will open a meat market at Loch Sheldrake, N. Y., in April.

S. A. Morehouse has opened meat business in Bloomingburgh, N. Y.

Miss Harriet Mainwaring, for years bookkeeper for E. J. Bailey & Co., has opened a meat market for herself, on Main street, Essex, Conn.

William Robshaw has opened a butcher shop at Warren, Mass.

Michael J. Cullen is to open a meat business in the A. F. Staples' place at Franklin, Mass.

### Business Changes.

William Cavanaugh has purchased the Hudson Cash Market at Maple street, Hudson, Mass.

Frank J. Camp has bought the butchering business of J. W. Meyers at 31 East Main street, Norwalk, O.

James Keegan has purchased the meat market of John Kennedy at 8 Ovid street, Seneca Falls, N. Y.

The firm of Bavier & Gray have opened a new meat market at Main and Bridge streets, Union City, N. Y.

Will McArthur will soon open a new meat market at 322 Commercial street, Port Huron, Mich.

### Rofer's Horse Abattoir Closed.

Dr. L. N. Laneheart, of the Board of Health, caught William Rofer "in the act." His horse abattoir at "Dutch Broadway," Hempstead, L. I., was in full blast on a horse's carcass intended for human consumption. The doctor ordered it closed. He faced the health officer with a certificate issued by his predecessor. Dr. Laneheart instantly revoked this and shut up the place.

## Business Opportunities.

### FOREMAN WANTED.

Practical man wanted as foreman, at a small Fertilizer plant in Penna. State wages expected and give reference. Address O. F. C. Box 14, care of THE NATIONAL PROVISIONER, 284 Pearl Street, New York.

### POSITION WANTED.

By a lady as cashier or bookkeeper in retail or wholesale market. Has had ten years' experience and is thoroughly posted on everything pertaining to the provision business. Address H., Box 14, care of THE NATIONAL PROVISIONER, 284 Pearl Street, New York.

## Ice Machine WANTED.

WANTED a 10 to 15-Ton direct expansion Ice Machine. Address, THE HAMILTON PRODUCE CO., Hamilton, Ont., Canada.

## \$1--ONE DOLLAR.

Send us \$1, and we will send to you one copy of Redwood's Theoretical and Practical Ammonia Refrigeration. 146 pages, cloth bound.

The National Provisioner Publishing Co.,  
284-286 Pearl St., New York.

## RARE BUSINESS CHANCE.



**FOR SALE.**--An established pork and sausage business with the finest and best Retail Trade of the city, in a city of 175,000 inhabitants, New York State. New improved Ice and other Machinery; having large building with cellars; low rent; best of reasons for selling. This is a chance of a life time for any one having \$25,000 to \$30,000 to invest. For further particulars, address

BUSINESS CHANCE, BOX 6,

The National Provisioner,

284 PEARL STREET, NEW YORK CITY.

## Chicago Markets

### LARDS.

Choice prime steam	a 5 27 1/2
Prime steam	a 5 22
Neutral	a 6 1/2
Compound	a 4 1/2

### STEARINES.

Oleo-stearines	5 1/2 a 8 1/2
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### OILS.

Lard oil, Extra	40-42
" No. 1	38
" No. 2	30
Oleo oil, "Extra"	28
Neatsfoot Oil, Pure	42 1/2 a 45
" Extra	35
" No. 1	28
Tallow Oil	40-42

### TALLOW.

Packers' Prime	4 1/2 a 5
No. 2	3 1/2 a 4
Edible Tallow	4 1/2 a 5

### GREASES.

Brown	a 3 1/2
Yellow	a 3 1/2
White, A.	a 3 1/2
" B	a 3 1/2
Bone	a 4 1/2

### BUTCHERS' FAT.

Rough shop fat	1 1/2 a 1 1/2
Inferior or black fat	1 1/2 a 2
short	a 30

Shop Bones, per 100 lbs.	a 30
P. S. Y., in tanks	25 1/2
Crude,	22
Butter oil, barrels	29 30

### COTTONSEED OIL.

Dried blood, per unit	a 1 1/2
Hoof meal, per unit	1.37 1/2 a 1 1/2
Concent. tankage 13 to 16 p.c. per unit	1.40
Underground tanks, 10 to 11 p.c. per ton	15.50 a 16.00
Underground tanks, 9 & 20 p.c. per ton	15.00
Underground tanks, 8 & 20 p.c. per ton	13.50
Underground tanks, 6 & 25 p.c. per ton	13.00
Ground raw bones	24.00 a 25.00
Ground steamed bones	19.00 a 20.00

### FERTILIZER MARKET.

Dried blood, per unit	a 1 1/2
Hoof meal, per unit	1.37 1/2 a 1 1/2
Concent. tankage 13 to 16 p.c. per unit	1.40
Underground tanks, 10 to 11 p.c. per ton	15.50 a 16.00
Underground tanks, 9 & 20 p.c. per ton	15.00
Underground tanks, 8 & 20 p.c. per ton	13.50
Underground tanks, 6 & 25 p.c. per ton	13.00
Ground raw bones	24.00 a 25.00
Ground steamed bones	19.00 a 20.00

### HORNS, HOOFs AND BONES.

Horns No. 1	\$190 a \$205 per ton 68-70 lbs. average
Hoofs	\$90.00 to \$92.00 per ton
Round Shin Bones	\$82.50 to \$87.50 "
Flat Shin Bones	\$41.00 to \$42.00 "
Thigh Bones	\$100 per ton, 90-100 lbs. average

### PACKERS' SUNDRIES.

Pork loins	5 1/2 a 6 1/2
Pocket Pieces	4 1/2 a 4 1/2
Tenderloins	15 1/2 a 16
Spare ribs	3 1/2 a 4
Trimmings	3 1/2 a 4 1/2
Boston butts	4 1/2 a 4 1/2
Cheek Meat	3 a 3 1/2

### CURING MATERIALS.

Pure open kettle	a 4 1/2
White, clarified	a 4 1/2
Plantation, granulated	a 3 1/2

### COOPERAGE.

Barrels	a 80
Lard tierces	1 05 a 1 10

## PATENTS AND TRADE-MARKS GRANTED IN WASHINGTON.

621,343. DEVICE FOR RETAINING UNRULY HOGS. A. Horton, Tekonsha, Mich., assignor of one-half to Edward P. Kepp, same place. Filed Dec. 5, 1898. Serial No. 698,402.

621,355. FEED-TROUGH. Ezra A. Losee, Lake City, Iowa. Filed Oct. 10, 1898. Serial No. 608,498.

621,450. BARREL-PUMP. John O. Elliston, Southampton, N. Y. Filed Dec. 10, 1898. Serial No. 698,885.

621,497. REFRIGERATOR. William B. Keyser, Chattanooga, Tenn., assignor to the Keyser Manufacturing Company, same place. Filed Dec. 6, 1897. Serial No. 600,864.

621,517. WINE OR LARD PRESS. Chas. W. Blackburn, Lincoln, Ill. Filed Feb. 28, 1898. Serial No. 672,069.

621,530. BARREL HOOP. William D. Marshall, Franklin Square, Ohio. Filed Dec. 30, 1898. Serial No. 700,727.

621,552. FARM OR STOCK-GATE. James W. Baker, Buzzard's Bay, Mass. Filed Nov. 19, 1898. Serial No. 696,849.

621,609. EGG-CASE FILLER. Charles E. La Fleur, Baltimore, Md. Filed Nov. 15, 1898. Serial No. 696,507.

### Trade-Marks.

32,603. MEATS, CHEESE, BUTTER, EGGS AND LARD. Thomas Henry Lawrence, Hamilton, Can. Filed Dec. 24, 1898. Essential feature.—The word "Rosemary." Used since Dec. 6, 1898.

32,604. BUTTER. Bartram Bros., New York, N. Y. Filed Feb. 21, 1899. Essential feature.—The word "Arrow." Used since October, 1897.

## Friday's Closings.

### COTTON OIL.

On Friday the situation of the market had not varied; there were no new features, while a very quiet feeling prevailed; good off yellow was to be had in limited quantities at 24 1/2; prime yellow, in lots, at 25, and quoted as to quantity at 25 1/2(25 1/2), while it was offered for April delivery at 25 1/2.

### TALLOW.

On Friday it transpired that no city in hds. could be bought under 4%, and that nothing had as yet been done under that, without sales for the week, while the 250 hds. delivered to the home trade for the week went in at 4%. The entire situation has not varied for the day.

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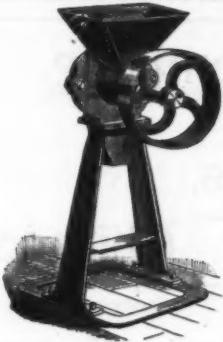
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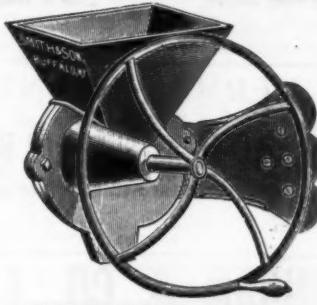
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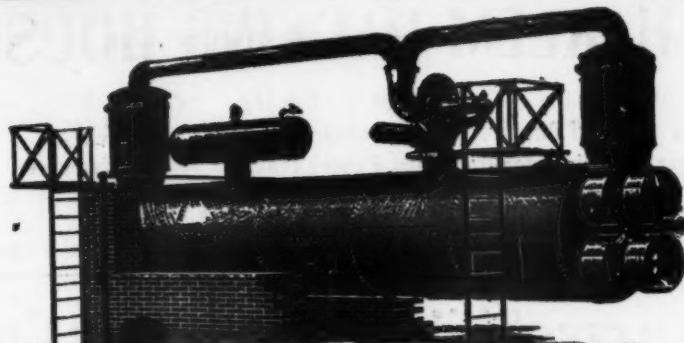
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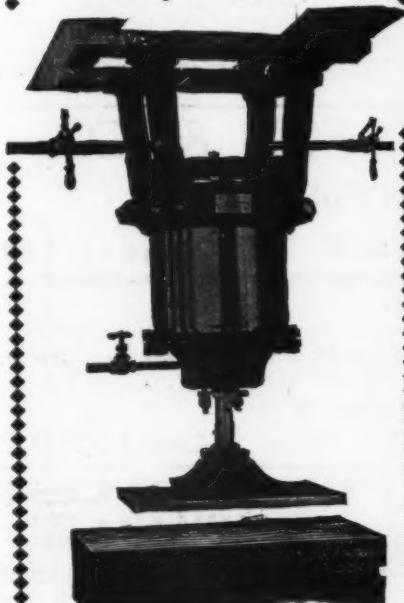
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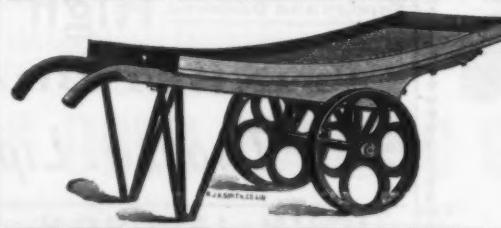
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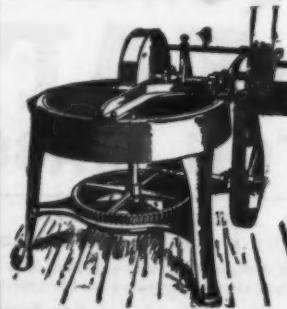
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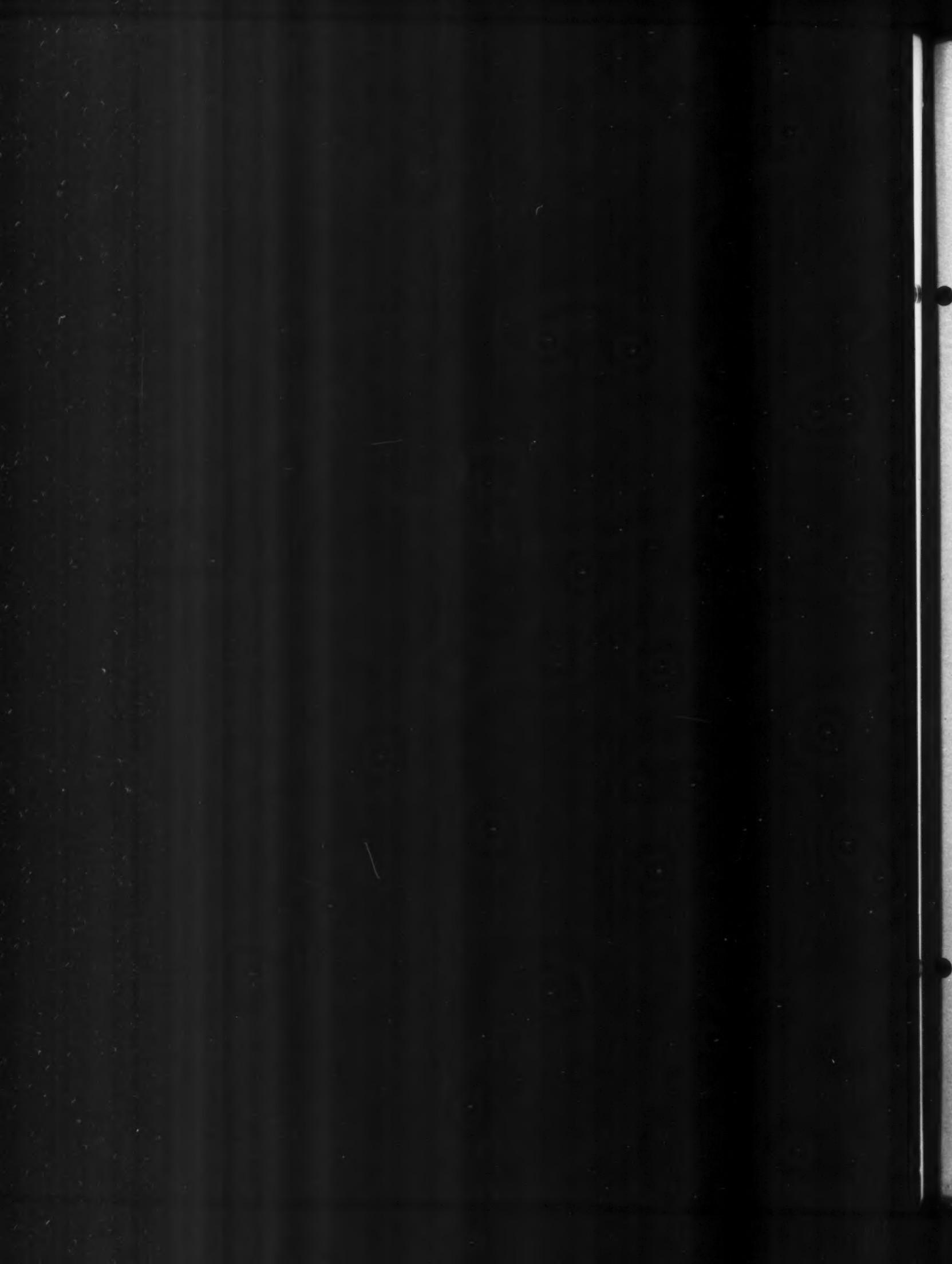
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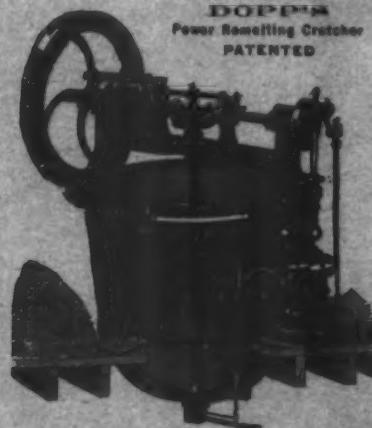
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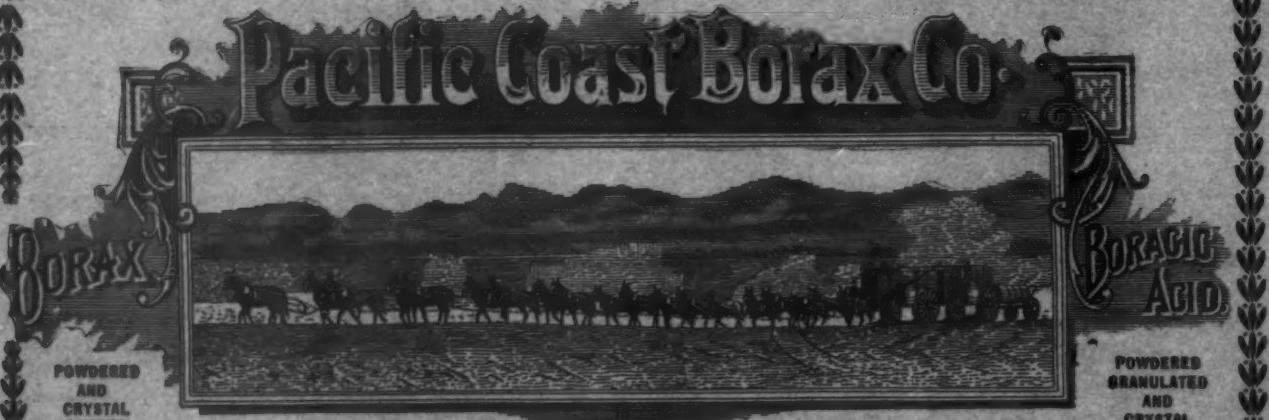


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